



GROOM'S

DARLING DOWNS

Book Almanac

AND

Toowoomba, Leyburn, Warwick, Stanthorpe,

Allora, Dalby, Roma and Goondiwindi

Local Business Directory

FOR



THE TENTH YEAR OF ISSUE



PRICE, ONE SHILLING.

—:O:—

TOOWOOMBA :

Printed and Published by W. H. GROOM, "Chronicle Office,"

MARGARET STREET.

H. STEVENS & CO.

IMPORTERS OF

General Merchandise,

DIRECT FROM

ENGLAND, GERMANY, & AMERICA.

Wholesale and Retail

DRAPERS, GROCERS, IRONMONGERS,

AND

PRODUCE MERCHANTS.

GLASS & CHINA WAREHOUSE.

Paperhangings, Paints and Colors.

BOOTS AND SHOES,

A Liberal Discount to Stations, Hawkers and the Trade Generally.

Sales at the Lowest Rates for Cash.

*Garden Seeds of the Best Varieties always
on hand.*

Fruit Trees of all descriptions.

**RUTHVEN STREET,
TOOWOOMBA.**



INDEX TO ADVERTISEMENTS.

—:O:—

W. J. Trouton—Porritt & Co.	ii, iii.
Bolond & M'Hugh—Campbell Brothers & Co.	iv.
Campbell Bros. & Co.	v.
Robert Renwick—J. Tucker & Co.	vi.
George B. King—Wilcox Bros.	vii.
James Marks—J. Murray—C. H. B. Mackay	viii.
A. Aland—W. A. Noble	ix.
M. Campbell—Robert Dakers—R. Green	x.
Thomas Hilless—Fred Jensen	xi.
Dougald Paterson—J. F. Moloney—Landy Bros.	xii, xiii.
Edward W. Peechy—R. Falkiner & Co.	xiv, xv.
F. Schultz—Frederick Robinson—M. Ford	xvi, xvii.
W. Polglass—Henry Aguilar—Joseph Carter	xviii.
Mrs. Gibson—S. Horsfall—J. G. Chooi	xix.
C. Newman—J. P. McLeish and Co.	xx.
S. H. Whichello—H. Mengel	xxi.
W. A. Noble—Cameron & Hebbel—C. J. Gatehouse—C. Hampson	xxii, xxiii.
Peter Thompson—Macdonald & Quinn	xxiv.
James Renwick—R. Filshie	xv.
Peirne & Nihill—James Paton—J. B. Henderson	xxvi, xxvii.
Thomas Hawes—Thomas Trevetham	xxviii.
Connell Bros.—W. Ward	xix.
Toowoomba Building Society—Peter Field—Kates and Co.	xxx, xxxi.
J. Horwitz & Co.—Royal Hotel—Club Hotel	xxxii, xxxiii.
Union Hotel—Commercial Hotel	xxxiv.
Volunteer Arms Hotel—Royal Hotel and Store	xxxv.
William Kellett & Co.—C. Knights	xxxvi.
Flavelle Bros. & Roberts	xxxvii, xxxviii.
The Union Bank of Australia	xxxix.
George Harris and Co.—Arthur Martin & Co.	xl, xli.
Australian Steam Navigation Company—Fenwick & Co.	xlii, xliii.
Immigration Act—Toowoomba Grammar School	xliv, xlv.
I. L. Hodgson—Perkins & Co.	xlvi.
John F. Buckland—Australian Hotel	xlvii.
Queensland Government Savings Bank	xlviii.
M. L. Ross—Webster & Co.—Simon Fraser & Son	xlix.
The Queensland Farmers' Agency—Parbury, Lamb & Co.	l, li.
James Lang & Co.—The Mutual Assurance Society of Victoria	lii, liii.
Brabant & Co.—Thos. S. Hawkins	liv, lv.
Government Printing Office	lvi.
H. Pointer & Co.—Colonial Trust and Agency Company	lvii.
Bank of New South Wales—E. Smart	lviii.
Nuss and Anderson—Lovell & Wensley	lix.
Queen Insurance Company	lx.

—:O:—

ON COVERS, &c.—J. Ruthning, Alexander and Munro, Commercial Union Assurance Co., New Zealand Accident Insurance Co., Alfred Shaw & Co., Beale and Co., H. Stevens and Co., Paul, Boys and Co., A. M. P. Society, Robert Harper and Co., Colonial Mutual Life Assurance Society.

ARRIVAL AND DESPATCH OF MAILS,

TOOWOOMBA POST OFFICE.

—(o)—

ALLORA.—Arrives, 4 p.m. daily ; closes, 11.30 a.m. daily
BRISBANE.—Arrives, 11.25 a.m., 9.45 p.m. daily ; closes, 4.20 p.m., 8 p.m. daily.
BEAUARABA.—Arrives, 8.45 p.m. Mon., 8.45 p.m. Wed. ; closes, 12.30 p.m. Wed.,
Saturdays
BACK PLAINS.—Arrives, 4 p.m. daily ; closes, 11.30 p.m. daily
CAMBOOYA.—Arrives, 4 p.m. daily ; closes, 11.30 p.m. daily
CABARLAH.—Arrives, 11.20 a.m. Tues., Thurs., Sat. ; closes, 8 p.m. Mon., Wed.,
Friday
CLIFTON.—Arrives, 4 p.m. daily ; closes, 11.30 p.m. daily
CHINCHILLA.—Arrives, 4.27 p.m. daily ; closes, 11.15 a.m. daily
CHARLEVILLE.—Arrives, 4.27 p.m. Tues., Fri. ; closes, 11.15 a.m. Mon., Wed., Sat.
CONDAMINE.—Arrives, 4.27 p.m. Saturdays ; closes, 11.15 a.m. Saturdays
CROW'S NEST.—Arrives, 6.40 p.m. Tues., Thurs., Sat. ; closes, 8 p.m. Mon., Wed.,
Fridays
CHANNING.—Arrives, 4.27 p.m. daily ; closes, 11.15 a.m. daily
DALBY.—Arrives, 4.27 p.m. daily, 11.20 p.m. daily ; closes, 11.15 a.m. 8 p.m.,
daily, 4.15 p.m. Sat.
DULACCA.—Arrives, 4.27 p.m. daily ; closes, 11.15 a.m. daily
DRAYTON.—Arrives, 10.45 a.m., 3.45 p.m. daily ; closes, 12.30 p.m., 8 p.m. daily
GEHAM.—Arrives, 6.40 p.m. Tues., Thurs., Sat. ; closes, 8 p.m. Mon., Wed., Fri.
GATTON.—Arrives, 11.25 p.m. daily ; closes, 4.20 p.m. daily
GOWRIE JUNCTION.—Arrives, 4 p.m., 4.27 p.m. daily ; closes, 11.20 a.m. daily
GOONDIWINDI.—Arrives, 4 p.m. Wed., 11.20 p.m. Fri. ; closes, 11.30 a.m. Wed.,
4.15 p.m. Saturdays
GREENMOUNT.—Arrives, 4 p.m. daily ; closes, 11.30 p.m. daily
HELIDON.—Arrives, 11.25 a.m. daily ; closes, 4.20 p.m. daily
IPSWICH.—Arrives, 11.25 a.m. 9.45 p.m. daily ; closes, 4.20 p.m., 8 p.m. daily
INGLEWOOD.—Arrives, 4 p.m. Wed., Sat. ; closes, 11.30 p.m. Wed., Sat.
JONDARYAN.—Arrives, 4.27 p.m. daily ; closes, 11.20 a.m. daily
KOOJARAWON.—Arrives, 11.25 a.m. daily ; closes, 8 p.m. daily
LEYBURN.—Arrives, 4 p.m. Wed., Sat. ; closes, 11.30 p.m. Wed., Sat.
MERINGANDAN.—Arrives, 11.20 a.m. Tues., Thurs., Sat. ; closes, 8 p.m. Mon.,
Wed., Fri.
MITCHELL.—Arrives, 4.27 p.m. daily ; closes, 11.15 a.m. daily
MILES.—Arrives, 4.27 p.m. daily ; closes, 11.15 a.m. daily
MURPHY'S CREEK.—Arrives, 11.25 a.m. daily ; closes, 4.20 p.m. daily
NANANGO.—Arrives, 4.27 p.m. Tues., Fri. ; closes, 11.15 a.m. Tues., Sat.
OAKY.—Arrives, 4.27 p.m. daily ; closes, 11.15 a.m. daily
PIPE CLAY CREEK.—Arrives, 6.40 p.m. Tues., Thurs., Sat. ; closes, 8 p.m. Mon.,
Wed., Fri.
ROMA.—Arrives, 4.27 p.m. daily ; closes, 11.15 a.m. daily
ST. GEORGE.—Arrives, 4.27 p.m. Tues., Thurs. ; closes 11.15 a.m. Tues., Sat.
STANTHORPE.—Arrives, 4 p.m. daily ; closes, 11.30 p.m. daily
SURAT.—Arrives, 4.27 p.m. Tues., Thurs. ; closes, 11.15 a.m. Tues., Sat.
TAROOM.—Arrives, 4.27 p.m. Mon., Thurs. ; closes, 11.15 a.m. Wed., Sat.
TOOWONG.—Arrives, 11.25 a.m. daily ; closes, 4.20 p.m. daily
UMBIROM.—Arrives, 8.45 p.m. Mon. ; closes, 12.30 p.m. Sat.
WARRA.—Arrives, 4.27 p.m. daily ; closes, 11.15 a.m. daily
WARWICK.—Arrives, 4 p.m. 8.37 p.m. daily ; closes, 11.30 a.m., 8 p.m. daily
WESTERN CREEK STATION.—Arrives, 8.45 p.m. Mon., 11.20 p.m. Fri. ; closes,
12.30 p.m. Wed., 4.15 p.m. Sat.
YANDILLA.—Arrives, 8.45 p.m. Mon., 4 p.m. Sat. ; closes, 12.30 p.m. Wed., 12.30
p.m. Sat.
YEULBA.—Arrives, 4.27 p.m. daily ; closes, 11.15 a.m. daily.



TO READERS.

—o—o—

THE DARLING DOWNS BOOK ALMANAC AND BUSINESS DIRECTORY has now entered upon the tenth year of its publication, and has a circulation equal to any publication of the kind in Queensland.

We publish this year, in addition to several other Acts of Parliament, the Regulations for the selection of land, issued by the Land Board, under "The Crown Lands Alienation Act of 1884."

The Garden and Field Calendar has been entirely re-written, and now contain much general informatton useful to amateur, as well as practical, gardeners. The hints to farmers will also be found full of interesting and instructive information

We are indebted to Messrs. Gordon and Gotch, of Brisbane, for Astronomical information, and we gratefully acknowledge their courtesy.

We tender our thanks to our advertising friends for the unusually large number of advertisements which have been sent to us this year. The DARLING DOWNS BOOK ALMANAC has achieved a reputation and attained a circulation we never anticipated, and, as an annual advertising medium, is undoubtedly one of the best in the Darling Downs district.

W. H. GROOM.

"CHRONICLE" Office,
Toowoomba, December 1st, 1885.

_____(o)_____

CALENDAR	1-12
DOMESTIC HINTS—								
Parsley Sauce, Roast Turkey, Ribbon Cake, Doughnuts, Brown Bread, Fairy Sauce, Cookies, Orange Stuffle, Italian Orange Ice Cream, Orange and Coconut, Coconut Macaroons, Fried Meat Cakes, French Rolls, Hot Apple Pie, Shortbread, Escalloped Sweet Potatoes, Brandy Sauce, A Scotch Seed Cake, Leg of Mutton, A Good Plum Pudding for Christmas, To Dress Hams, Plum Cakes, Breakfast Dish, The Uses of the Lemon, Apple Shortcake, Plain Bread, Rhubarb Mould, Orange Jelly, Bread Pudding without Eggs, Swiss Roll, Utilising Stale Bread, Baked Tomatoes, Marmalade Pudding, College Pudding, Treacle Plum Pudding, Vegetable Curry.								1-12
FIELD CULTURE AND GARDEN CALENDAR FOR DARLING DOWNS								13-25
DIRECTORIES—								
Toowoomba, Allora, Warwick, Stanthorpe, Dalby, Roma, Leyburn, Goondiwindi								22-47
GOVERNMENT OF QUEENSLAND								48-49
STATIONS AND THEIR POST TOWNS								49-90
LOCAL COMMISSION OF THE PEACE								50-51
GOVERNMENT DEPARTMENTS								51-53
POLICE MAGISTRATES								53
DISTRICT REGISTRARS								54
REGISTRAR OF BIRTHS, MARRIAGES, AND DEATHS...								54-55
LAW SITTINGS								55
THE ROYAL FAMILY								56
BRITISH GOVERNMENT								57
COLONIAL GOVERNORS								58
BISHOPS OF THE CHURCH OF ENGLAND								60
BISHOPS OF THE ROMAN CATHOLIC CHURCH								60
AUSTRALASIAN MONEY ORDERS								61
POSTAL INFORMATION								61-62
QUEENSLAND CUSTOMS TARIFF								62-63
STAMP DUTIES								64
USEFUL NOTES FOR FARMERS—								
Shire Horses (their breeding and management), Pedigree Pigs and their Characteristics, A Stud Pig Breeding Farm, Table Poultry considered as Farm Stock, The Olive, The Vineyard, &c.								65-101
ACTS OF PARLIAMENT—								
The Crown Lands Act of 1884, an Act to Declare the Standard Weight of a Bushel of Maize, Wheat, Barley, and Oats, Native Birds' Protection Act								102-108
MISCELLANEOUS INFORMATION—								
Directions for Making a Will, Treatment of Snake Bites, Victorian Humane Society, How to Keep Typhoid Fever out of Houses, Prevention of Infectious Disease, Agreement between Landlord and Tenant, To Ascertain the Weight of Cattle								108-119

JANUARY.

1

Day of Month.	Day of Week.	PHASES OF THE MOON.		SUN.		MOON.		Moon's Age.
		D. H. M.	D. H. M.	Rises	Sets	Rises	Sets	
		New Moon .. 5 5:56 p.m.	Full Moon .. 20 5:57 p.m.					
		First Quar. ... 13 10:36 a.m.	Last Quar. ... 27 11:43 a.m.					
MEMORABLE EVENTS.								
1	F	New Year's Day		H.M.	H.M.	A.M.	P.M.	DY.
2	S	A. S. N. Steamer Wotonga wrecked ...	1882	5 11 6	57	2 13	3 10	25 5
3	S	2nd af. Christmas		5 11 6	57	2 54	4 4	26 5
4	M	Dampier landed on E. coast Australia	1685	5 12 6	58	3 40	4 56	27 5
5	Tu	Queensland Figaro first issued...	1883	5 13 6	58	4 25	5 45	28 5
6	W	Epiphany.		5 14 6	58	5 13	6 32	29 5
7	Th	1st War broke out in New Zealand ...	1845	5 14 6	58	6 2	7 16	0 8
8	F	1st newspaper published in Tasmania	1810	5 15 6	58	6 52	7 57	1 8
9	S	Napoleon III. died, aged 64 ...	1873	5 15 6	58	7 44	8 37	2 8
10	S	1st after Epiphany		5 16 6	58	8 33	9 14	3 8
11	M	S.S. London foundered 220 lost ...	1866	5 16 6	59	9 25	9 50	4 8
12	Tu	J. Henty, first settler Port Phillip, died	1882	5 17 6	59	10 15	10 25	5 8
13	W	Richard Wagner, composer, died ...	1883	5 18 6	59	11 7	11 1	6 8
14	Th	First fleet arrived in Botany Bay ...	1788	5 19 6	59	Noon	11 38	7 8
15	F	British Museum opened...	1759	5 20 6	59	P.M.	A.M.	8 8
16	S	Sir John Moore killed at Corunna ...	1809	5 21 6	58	1 54	0 17	9 8
17	S	2nd after Epiphany		5 22 6	58	2 56	1 1	10 8
18	M	Lord Lytton died ...	1873	5 22 6	58	3 59	1 49	11 8
19	Tu	Sir W. Denison, Col. Governor, died...	1871	5 23 6	58	5 2	2 43	12 8
20	W	City of Columbus wrecked, 124 lost ...	1884	5 24 6	58	6 2	3 42	13 8
21	Th	Ship Fortitude arrived Brisbane ...	1849	5 24 6	58	7 0	4 46	14 8
22	F	Battle of Isandula ...	1879	5 25 6	58	7 53	5 53	15 8
23	S	Marriage of Duke of Edinburgh ...	1874	5 26 6	57	8 43	7 1	16 8
24	S	3rd after Epiphany		5 27 6	56	9 28	8 8	17 8
25	M	Princess Royal married...	1858	5 28 6	55	10 11	9 12	18 8
26	Tu	Foundation Day New South Wales ...	1788	5 29 6	55	10 52	10 14	19 8
27	W	S. New England wrk. Clarence R. bar	1883	5 30 6	55	11 31	11 22	20 8
28	Th	Governor Bligh deposed ...	1808	5 31 6	54	A.M.	P.M.	21 8
29	F	1st Shipment Cotton from Brisbane ...	1854	5 31 6	54	0 13	1 6	22 8
30	S	Charles I. beheaded ...	1649	5 32 6	54	0 55	2 0	23 8
31	S	4th after Epiphany		5 33 6	53	1 38	2 52	24 8
				5 34 6	52	2 23	3 42	25 8

Parsley Sauce.—Wash a bunch of parsley in cold water, then boil it about six or seven minutes in salt and water. Drain it; cut the leaves from the stalks and chop them fine; allow two tablespoonfuls of leaves to one-half a pint of melted butter. Serve with boiled fowls and fish.

Roast Turkey.—Prepare a stuffing of pork sausage-meat, one beaten egg, and a few crumbs of bread; or, if sausages are to be served with the turkey, stuffing as for fillet of veal; in either, a little shred shallot is an improvement. Stuff the bird under the breast; dredge it with flour, and put it in a clean, brisk oven. Baste with butter; and when the turkey is plumped up, dredge with a little flour and baste with melted butter. Serve with gravy in the dish and bread sauce in a tureen. It may be garnished with sausages. A turkey of ten pounds will require three hours' roasting, a small one will roast in one hour and a-half.

Ribbon Cake.—Two and one-half cups of sugar, one cup of butter, one cup of sweet milk, one teaspoon cream tartar, one-half teaspoon soda, four cups flour, four eggs. Reserve one-third of this mixture and bake the rest in two loaves the same size. Add to the third reserved one cup raisins, one-quarter pound citron, one cup currants, two tablespoons molasses, one teaspoonful each of all kinds of spice. Bake in tin same size as other loaves. Put the three loaves together with a little icing or currant jelly, placing the fruit loaf in the middle. Frost the top and sides.

FEBRUARY.

Day of Month	Day of Week	PHASES OF THE MOON.				SUN.		MOON.		Moon's Age.
		D. H.M.	D. H.M.	D. H.M.	D. H.M.	Rises	Sets	Rises	Sets	
		New Moon ... 4 1:27 p.m.	Full Moon ... 19 4:27 a.m.							
		First Quar... 12 0:58 p.m.	Last Quar. ... 26 3:23 a.m.							
MEMORABLE EVENTS.										
1	M	Nelson, New Zealand founded...	...	1842	5 36 6 52	3 10	4 30	26 8		
2	Tu	Purification V.M. Cruikshank died	1878	5 36 6 51	3 58	5 14	27 8		
3	W	Marquis of Salisbury born	1830	5 37 6 51	4 48	5 56	28 8		
4	Th	Swan River discovered by Vlaming	1697	5 38 6 50	5 40	6 37	29 8		
5	F	Thomas Carlyle died	1881	5 38 6 50	6 30	7 15	1 0		
6	S	Black Thursday in Victoria...	...	1851	5 39 6 49	7 20	7 51	2 0		
7	S	5th after Epiphany			5 39 6 49	8 11	8 27	3 0		
8	M	1st Print. Press in England (Caxton)	...	1471	5 40 6 48	9 2	9 2	4 0		
9	Tu	Bishop Hooper burned	1555	5 41 6 47	9 55	9 39	5 0		
10	W	Queen Victoria married...	...	1840	5 42 6 46	10 48	10 15	6 0		
11	Th	Melbourne Public Library opened	1856	5 43 6 45	11 44	10 56	7 0		
12	F	Hopper barge launched Brisbane	1880	5 44 6 44	P.M.	11 41	8 0		
13	S	Duke de Berri assassinated	1820	5 44 6 44	1 41	A.M.	9 0		
14	S	6th after Epiphany. St. Valentine			5 45 6 43	2 43	0 30	10 0		
15	M	Captain Cook killed at Owhyhee	1779	5 46 6 42	3 43	1 24	11 0		
16	Tu	First Wool ship from Moreton Bay	1851	5 47 6 41	4 41	2 24	12 0		
17	W	Pattle of Eupatoria	1855	5 48 6 41	5 36	3 29	13 0		
18	Th	Martin Luther died	1546	5 48 6 40	6 27	4 36	14 0		
19	F	1st claims taken up Charters Towers...	...	1872	5 49 6 40	7 16	5 42	15 0		
20	S	A. Petrie, senr. (old colonist), died	1872	5 49 6 39	8 2	6 50	16 0		
21	S	Septuagesima Sunday			5 50 6 38	8 44	7 55	17 0		
22	M	1st Ship for S. Australia left England	...	1836	5 51 6 37	9 27	8 56	18 0		
23	Tu	Hon. G. Edmondstone (old col.) died	...	1883	5 51 6 36	10 9	9 57	19 0		
24	W	St. Matthias			5 52 6 35	10 52	10 55	20 0		
25	Th	Birkenhead sunk—438 drowned	1852	5 52 6 34	11 35	11 52	21 0		
26	F	T. Moore died...	...	1852	5 53 6 33	A.M.	P.M.	22 0		
27	S	Girls' Gram. School opd. Maryborough	...	1883	5 54 6 32	0 20	1 37	23 0		
28	S	Sexagesima Sunday			5 55 6 31	1 7	2 27	24 0		

Doughnuts.—One cup sugar, one egg, one cup sweet milk, butter size of an egg, one teaspoon soda, two teaspoons cream tartar flour to roll well.

Brown Bread.—Two cups corn meal, one cup graham meal, one cup rye, two cups sour milk, one of sweet, one cup molasses, three small teaspoons soda.

Fairy Sauce.—One-quarter pound of butter, one-half pound of sugar, one-half nutmeg grated, one glass of milk. Beat the butter and sugar to a cream, add the milk and nutmeg.

Cookies.—One cup sugar, one-half cup butter, one-half cup sweet milk, one-half teaspoon soda dissolved in the milk, flour to roll well. Cut in squares quite thin. Brisk oven.

Orange Stuffle.—Peel and slice six oranges, put in a glass dish a layer of oranges, then one of sugar, and so on until all the oranges are used, and let stand two hours; make a soft-boiled custard of yolks of three eggs, a pint of milk, sugar to taste, with grating of orange peel for flavor, and pour over the oranges when cool enough not to break the dish. Beat the whites of the eggs to a stiff froth, sweeten to taste and pour over the top. Serve cold.

Italian Orange Ice Cream.—One pint and a-half best cream, twelve ounces of white pulverised sugar, the juice of six oranges, two tablepoonsful of orange extract the yolks of eight eggs and a pinch of salt. Mix in a porcelain-lined basin and stir over the fire until it begins to thicken; strain through a hair sieve into the freezer and finish.

MARCH.

3

Day of Month.	Day of Week.	PHASES OF THE MOON.				SUN.		MOON.		Moon's Age.	
		D. H.M.		D. H.M.		Rises	Sets	Rises.	Sets.		
		New Moon ..	6 8.16 a.m.	Full Moon ...	20 2.49 p.m.						
		First Quar. ..	13 11.29 p.m.	Last Quar. ..	27 8.56 p.m.						
MEMORABLE EVENTS.						H.M.	H.M.	A.M.	P.M.	DYS.	
1	M	<i>St. David's Day</i>				5	56 6 30	1	55	3 12 25	0
2	Tu	John Wesley died				1791	5 56 6 29	2	34	4 54 26	0
3	W	Wm. Lanne, last of Tasmanians, died				1869	5 57 6 28	3	44	4 35 27	0
4	Th	John Timbs (author) died				1875	5 57 6 27	4	26	5 15 28	0
5	F	1st Chief Justice arrived in Sydney ...				1824	5 58 6 26	5	15	5 51 29	0
6	S	Dr. Barker, Met. of Aus., died, aged 74				1882	5 58 6 25	6	7	6 27 0	2
7	S	<i>Quinquagesima Sunday.</i>					5 59 6 24	6	59	7 3	1
8	M	City of Melbourne named				1837	5 59 6 23	7	52	7 40	2
9	Tu	<i>Shrove Tuesday</i>					6 0 6 22	8	45	8 18	3
10	W	<i>Ash Wednesday</i>					6 1 6 21	9	40	8 57	4
11	Th	Sovereign str. wrecked Moreton Island				1847	6 1 6 20	10	36	9 39	5
12	F	J. Hain Friswell, author, died, age 53				1878	6 2 6 19	11	34	10 26	6
13	S	Norfolk Island settlement founded ...				1790	6 2 6 18	P.M.	11 16	7	2
14	S	<i>1st in Lent</i>					6 3 6 17	1	32	A.M.	8
15	M	Earl St. Vincent died				1823	6 3 6 16	2	29	0 12	9
16	Tu	Richard H. Horne, poet died				1884	6 3 6 15	3	23	1 13	10
17	W	<i>St. Patrick's Day.</i>					6 4 6 14	4	13	2 16	11
18	Th	Suez Canal completed				1869	6 4 6 13	5	4	3 20	12
19	F	Hon. J. P. Bell sworn Acting-Governor				1880	6 5 6 11	5	49	4 27	13
20	S	<i>Cooktown Herald</i> first printed				1874	6 5 6 10	6	33	5 32	14
21	S	<i>2nd in Lent</i>					6 6 6 8	7	17	6 35	15
22	M	Goethe, German author died				1832	6 7 6 7	8	0	7 37	16
23	Tu	National Gallery founded				1824	6 7 6 6	8	42	8 39	17
24	W	Governor Collins died				1810	6 8 6 5	9	28	9 37	18
25	Th	Annunciation of V. Mary. Lady Day					6 8 6 4	10	14	10 34	19
26	F	Heavy gales on Queensland coast ...				1875	6 8 6 3	11	1	11 28	20
27	S	James I. did				1625	6 9 6 2	11	49	P.M.	21
28	S	<i>3rd in Lent</i>					6 9 6 1	A.M.	1	8	22
29	M	John Keble died... ..				1866	6 9 6 0	0	38	1 52	23
30	Tu	Massacre of Sicilian Vespers				1282	6 10 5 59	1	28	2 34	24
31	W	Charlotte Brontë (Nicholls) died ...				1855	6 10 5 58	2	20	3 13	25

Orange and Cocoanut.—Three peeled oranges. Make alternate layers of orange slices, sugar, and grated cocoanut until a glass dish is filled, having grated cocoanut on top; pour orange juice over the top to run through the layers.

Cocoanut Macaroons.—One pound of sugar, three-fourths pound of flour, one-half pound of butter, two grated cocoanuts, whites of five eggs. Drop on buttered paper in tins, and sprinkle with sugar; bake in a quick oven.

Fried Meat Cakes.—Chop lean raw meat as you would for sausage; any meat may be used, but beef is best. Season with salt, pepper and onions; shape into flat cakes, dip the cakes in egg and bread crumbs, and fry in dripping. Drain on a strainer; have ready a dish of nicely mashed potatoes, on which put your meat cakes and serve.

French Rolls.—One and one-half pints of milk, one-half pint of yeast, one-quarter of a pint of warm water, one-half ounce of salt, two ounces of butter, flour enough to make a thick batter. Manner of mixing—Take the milk and let it get quite warm, but not hot; stir into it the yeast, and add enough flour to make a thick batter. Put it into a pan, covering it over, and keep it in a warm place. When it has risen as high as it will, add the warm water, butter, salt, and enough flour to make your dough not too stiff. Let it stand for three-quarters of an hour and it will be ready to make into rolls. Let the rolls stand a while covered over with a clean cloth, and then bake in a quick oven.

Day of Month.	Day of Week.	PHASES OF THE MOON.				SUN.		MOON.		Moon's Age.
		New Moon ..	D. H. M. 5 042 a.m.	Full Moon ..	D. H. M. 19 1-11 a.m.	Rises	Sets	Rises	Sets	
		First Quar...	12 6-56 a.m.	Last Quar. ..	26 3-27 p.m.					
MEMORABLE EVENTS.										
1	Th	Prince Bismarck born	1814	6 11 5	57	3 10	3 51	26	2	DYS.
2	F	Richard Cobden died	1865	6 11 5	56	4 1	4 27	27	2	
3	S	Sir John Ross died... ..	1862	6 12 5	55	4 53	5 3	28	2	
4	S	4th in Lent		6 12 5	54	5 45	5 39	29	2	
5	M	Fueral Duke of Albany	1884	6 13 5	53	6 38	6 16	0	5	
6	Tu	Prince Alfred left Sydney	1868	6 13 5	52	7 34	6 58	1	5	
7	W	First Queensland Census	1861	6 14 5	51	8 31	7 36	2	5	
8	Th	General E. Lee surrendered	1865	6 14 5	50	9 30	8 24	3	5	
9	F	John Wesley's first Watchnight	1742	6 15 5	49	10 28	9 13	4	5	
10	S	Battle of Toulouse... ..	1814	6 15 5	47	11 26	10 9	5	5	
11	S	5th in Lent		6 16 5	46	P.M.	11 5	6	5	
12	M	1st Crim. Sessions held Melbourne	1841	6 17 5	45	1 18	A.M.	7	5	
13	Tu	Magdala stormed	1868	6 18 5	44	2 7	0 7	8	5	
14	W	President Lincoln assassinated	1866	6 18 5	43	2 55	1 8	9	5	
15	Th	Mutiny at Spithead	1797	6 19 5	42	3 41	2 11	10	5	
16	F	Battle of Culloden... ..	1746	6 19 5	41	4 25	3 15	11	5	
17	S	Benjamin Franklin died	1790	6 19 5	40	5 8	4 18	12	5	
18	S	Palm Sunday		6 20 5	39	5 50	5 19	13	5	
19	M	Melancthon died	1560	6 20 5	38	6 33	6 20	14	5	
20	Tu	John Abernethy, surgeon, died	1831	6 21 5	37	7 18	7 21	15	5	
21	W	Great Earthquake in California	1868	6 21 5	36	8 4	8 20	16	5	
22	Th	First S.A. Parliament opened	1857	6 22 5	35	8 51	9 16	17	5	
23	F	Good Friday. Bank Holiday		6 22 5	34	9 40	10 10	18	5	
24	S	Easter Eve. Bank Holiday		6 23 5	33	10 30	11 0	19	5	
25	S	Easter Sunday		6 23 5	33	11 20	11 47	20	5	
26	M	Easter Monday. Bank Holiday		6 24 5	32	A.M.	P.M.	21	5	
27	Tu	Easter Tuesday.		6 24 5	31	0 10	1 02	22	5	
28	W	Captain Cook landed at Botany Bay	1770	6 25 5	30	1 2	1 49	23	5	
29	Th	Sir Michael Costa died, aged 76	1884	6 25 5	29	1 51	2 24	24	5	
30	F	London University founded... ..	1827	6 26 5	28	2 44	3 0	25	5	

Hot Apple Pie.—Make with the fruit, sugar, and a clove, and put a bit of butter in when cut open.

Shortbread.—Four ounces of flour, two ounces of rice flour, four ounces of fresh butter, two ounces of pounded sugar. Put all the ingredients into a basin, and work them briskly with your thumb and finger until the whole is formed into one lump. Turn it on to a slightly floured board; form it into a round cake about three-quarters of an inch thick. Prick the top all over, place on a floured tin, and bake in a moderate oven for about twenty minutes; carefully lift it on to a sieve and let it become cold before breaking it.

Escalloped Sweet Potatoes.—Slice enough cold boiled sweet potatoes to make three pints, and sprinkle with a teaspoonful of salt and a little pepper. Butter a large shallow dish and spread the potatoes in it, making a layer not over an inch thick. Melt one-third of a cupful of butter in one-fourth of a cupful of boiling water, and after sprinkling a quarter of this liquid over the potatoes, put them into a hot oven. In ten minutes sprinkle another quarter of the liquid over them; and repeat the act twice more at intervals of ten minutes. After the final sprinkling let the dish bake ten minutes longer, or forty minutes in all. This is a nice entree for dinner, and is also appropriate for breakfast. It may be made much richer by using more butter and no water for the basting. Sometimes a tablespoonful of sugar is mixed with the butter and water, but it is doubtful if an improvement is thus made.

Day of Month.	Day of Week.	PHASES OF THE MOON.				SUN.		MOON.		Moon's Age.
		D. H.M.		D. H.M.		Rises	Sets	Rises	Sets	
		New Moon ..	4 1'54 a.m.	Full Moon ..	18 11'59 a.m.					
		First Quar. ..	11 0'32 p.m.	Last Quar. ..	26 9'48 p.m.					
MEMORABLE EVENTS.										
1	S	First Great Exhibition opened ...	1851	6 27 5	27 3 36	3 37	26 5			DYS.
2	S	Low Sunday		6 27 5	26 4 29	4 13	27 5			
3	M	New Zealand procl'd. indepn. N.S.W....	1841	6 28 5	26 5 25	4 5	28 5			
4	Tu	Dr. Livingstone died	1873	6 28 5	25 6 22	5 34	29 5			
5	W	Napoleon died at St. Helena	1821	6 29 5	25 7 20	6 18	0 9			
6	Th	Sir John O' Shanassy died	1883	6 29 5	24 8 20	7 8	1 9			
7	F	Lord Brougham died	1868	6 30 5	23 9 21	8 2	2 9			
8	S	SS. Schiller wrecked, 311 lives lost ...	1875	6 30 5	22 10 18	8 58	3 9			
9	S	2nd after Easter		6 31 5	21 11 15	10 0	4 9			
10	M	Battle of Lodi... ..	1796	6 31 5	21 P.M.	11 1	5 9			
11	Tu	Sir J. F. W. Herschel died	1871	6 32 5	20 0 55	A.M.	6 9			
12	W	Last transport arrived in Moreton Bay	1850	6 33 5	19 1 39	0 5	7 9			
13	Th	First Fleet sailed for Botany Bay ...	1787	6 33 5	19 2 21	1 6	8 9			
14	F	Sydney Mint established	1855	6 34 5	18 3 4	2 7	9 9			
15	S	Captain Cook discov. Moreton Bay ...	1770	6 34 5	18 3 45	3 8	10 9			
16	S	3rd after Easter		6 35 5	17 4 27	4 7	11 9			
17	M	Post Office Saving Bank established ...	1861	6 35 5	17 5 11	5 9	12 9			
18	Tu	Earthquake, N. Granada, 16,000 killed	1875	6 36 5	16 5 55	6 13	9			
19	W	Burra Burra mine, S.A., discovered ...	1844	6 37 5	15 6 42	7 3	14 9			
20	Th	Dr. William Chambers died... ..	1883	6 38 5	15 7 31	7 58	15 9			
21	F	New Zealand proclaimed British Col.	1840	6 38 5	14 8 22	8 51	16 9			
22	S	Franklin's Arctic expedition sailed ...	1815	6 39 5	14 9 11	9 39	17 9			
23	S	4th after Easter		6 39 5	14 10 21	10 25	18 9			
24	M	Bank Holiday. Queen Victoria born...	1819	6 40 5	13 10 53	11 8	19 9			
25	Tu	Sydney, N.S.W., first lit with gas ...	1841	6 40 5	13 11 43	11 46	20 9			
26	W	Dan O'Connell died	1847	6 41 5	13 A.M.	P.M.	21 9			
27	Th	John Calvin died, aged 55	1564	6 41 5	12 0 34	0 58	22 9			
28	F	Earl Russell, Whig Statesman, died ...	1878	6 42 5	11 1 26	1 34	23 9			
29	S	Restoration of King Charles II.	1660	6 42 5	11 2 18	2 10	24 9			
30	S	Rogation Sunday		6 43 5	10 3 12	2 48	25 9			
31	M	First free immigrant ship arr. Sydney	1831	6 44 5	10 4 8	3 27	26 9			

Brandy Sauce.—One ounce of butter, one ounce of arrowroot or flour, two ounces of sugar, half-a-pint of water, one wine-glass of white wine, one ditto of brandy. Melt the butter in a saucepan, add the flour, and when these two ingredients are thoroughly amalgamated, pour on the water, and stir until boiling, mix in the sugar lastly, and just before serving add the wine and brandy, when it will be ready to serve.

A Scotch Seed Cake.—One pound of flour, ten ounces of butter, ten ounces of pounded sugar, eight eggs, six ounces of citron peel, four ounces of candied lemon and orange peel mixed, one teaspoonful of baking powder, one ounce of sugared comfits. Beat the butter and sugar with your hand, or a wooden spoon, until they look white and creamy. Separate the eggs' yolks from whites; add the yolks to the butter, &c., with a little flour at a time. Whip the whites to a stiff froth; add them to the mixture, and beat vigorously for at least twenty minutes. Cut the candied and citron peel into small pieces, and stir them and the baking powder thoroughly into the mixture. Grease and paper a "whoop" or cake tin not more than three inches in depth, pour in the cake, and bake it in a brisk oven for one hour. When the cake has been in the oven for about twenty minutes open the oven door, draw out the cake, and place the sugared comfits on the top; return to the oven to finish cooking. After the cake is taken from the tin remove the paper and let it cool in a warm atmosphere; do not allow it to come in contact with cold air when lifted from the oven, or it is liable to become heavy.

Day of Month.	Day of Week.	PHASES OF THE MOON.				SUN.		MOON.		Moon's Age.
		New Moon ...	D. H.M. 3 0.7 a.m.	Full Moon ...	D. H.M. 16 11.51 p.m.	Rises	Sets	Rises	Sets	
		First Quar ...	9 5.39 p.m.	Last Quar. ...	25 2.47 a.m.					
MEMORABLE EVENTS.						H.M.	H.M.	A.M.	P.M.	DYS.
1	Tu	Prince Louis Napoleon slain ...	1879	6 44 5	10 5	6	4	11 27	9	
2	W	Garibaldi died ...	1882	6 45 5	10 6	7	4 58	28	9	
3	Th	<i>Ascension Day</i>		6 45 5	10 7	9	5 51	0	5	
4	F	First Newspaper published, S. A. ...	1837	6 46 5	10 8	11	6 49	1	5	
5	S	Adam Smith born ...	1723	6 46 5	10 9	8	7 49	2	5	
6	S	<i>Sunday after Ascension</i>		6 47 5	10 10	3	8 53	3	5	
7	M	Robert Bruce died ...	1873	6 47 5	10 10	52	9 57	4	5	
8	Tu	Alexandra Palace burned ...	1873	6 47 5	10 11	40	11 0	5	5	
9	W	Charles Dickens died ...	1870	6 48 5	10 P.M.		A.M.			6 5
10	Th	Gold discovered at the Turon ...	1851	6 48 5	10 1	4	0 2	7	5	
11	F	<i>St. Barnabas</i>		6 48 5	10 1	45	1 0	8	5	
12	S	Mr. Justice Lutwyche died ...	1880	6 48 5	10 2	27	2 1	9	5	
13	S	<i>Whit Sunday</i>		6 49 5	11 3	8	3 0	10	5	
14	M	<i>Whit Monday</i>		6 49 5	11 3	51	3 58	11	5	
15	Tu	<i>Whit Tuesday</i>		6 49 5	11 4	36	4 54	12	5	
16	W	Battle of Quatre Bras ...	1815	6 49 5	11 5	23	5 50	13	5	
17	Th	Battle of Bunker's Hill ...	1775	6 49 5	11 6	12	6 43	14	5	
18	F	Battle of Waterloo ...	1815	6 49 5	11 7	3	7 33	15	5	
19	S	Rev. C. H. Spurgeon born ...	1834	6 50 5	11 7	54	8 20	16	5	
20	S	<i>Trinity Sunday</i>		6 50 5	11 8	44	9 4	17	5	
21	M	Telegraph betn. Perth and Fremantle	1869	6 51 5	11 9	35	9 43	18	5	
22	Tu	Great fire in Tooley-street, London ...	1862	6 51 5	12 10	26	10 22	19	5	
23	W	Battle of Plassey ...	1757	6 51 5	12 11	17	10 58	20	5	
24	Th	<i>Midwinter Day</i>		6 52 5	12 A.M.		11 33	21	5	
25	F	Geelong & Melbourne Railway opened	1857	6 52 5	12 0	9	P.M.	22	5	
26	S	George IV. died ...	1830	6 52 5	13 1	0	0 44	23	5	
27	S	<i>1st after Trinity</i>		6 52 5	13 1	54	1 21	24	5	
28	M	Lord Raglan died before Sebastopol	1855	6 52 5	13 2	52	2 3	25	5	
29	Tu	Burke and Wills perished ...	1861	6 52 5	14 3	49	2 47	26	5	
30	W	Greenwich Hospital founded ...	1696	6 52 5	14 4	52	3 38	27	5	

Leg of Mutton.—If roasted, serve with onion or currant-jelly sauce ; if boiled, with caper sauce and vegetables.

A Good Plum Pudding for Christmas.—Half-a-pound of flour, one pound of moist sugar, one pound of beef suet, half-a-pound of bread crumbs, one pound of raisins, one pound of currants, three-quarters of a pound of mixed candied peel, half-a-pound of apples, three ounces of sweet almonds, about six bitter almonds, the juice and grated rind of two lemons, one teaspoonful of salt, half a nutmeg grated, a little ground ginger, eight eggs, two glasses of brandy. Remove all the skin and fibre from the suet, and chop it very finely ; cut the raisins, and take out the stones, cleanse and dry the currants, slice the candied peel, pare, core, and chop the apples, blanch and pound the almonds, and mix all the dry ingredients, beat the eggs, yolks and whites together, until frothy, mix these with the dry materials, add the brandy. This mixture should be sufficiently stiff for a spoon to stand in it and not fall to the right or the left. Well grease a basin or mould, pour in the mixture, cover with a buttered paper, and then a cloth tied tightly over, and boil for six hours, the first day, then take out and hang out until the day the pudding is required for use, and then boil for two hours. Take care always to have the water quite boiling before the pudding is put in. When the pudding is cooked and ready for serving, turn it on to a hot dish, cut a piece out from the top, and pour into the cavity one glass of brandy, set fire to it, and send to table. When still alight, serve with brandy sauce in a separate vessel.

Day of Month.	Day of Week.	PHASES OF THE MOON.				SUN.		MOON.		Moon's Age
		New Moon ..	D. H. M. 2 8.18 a.m.	Full Moon... 1 1.21 p.m.	D. H. M. 24 5.33 p.m.	Rises	Sets	Rises	Sets.	
		First Quar. ..	8 11.30 p.m.	Last Quar. ...						
MEMORABLE EVENTS.										
1	Th	Victoria separated from N. S. Wales ...	1851	6 53 5	15 5 54	4 33	28 5			
2	F	<i>Wide Bay and Burnett News</i> started	1870	6 53 5	15 6 55	5 34	0 2			
3	S	Battle of Sadowa	1866	6 53 5	15 7 52	6 38	1 2			
4	S	<i>2nd after Trinity</i>		6 53 5	15 8 47	7 45	2 2			
5	M	East India Company formed	1698	6 53 5	16 9 36	8 50	3 2			
6	Tu	Henry Smart, musician, died	1879	6 53 5	16 10 22	9 54	4 2			
7	W	First Sale of Moreton Bay Land	1842	6 53 5	17 11 4	10 55	5 2			
8	Th	Railway opened to Woodend, Victoria	1861	6 53 5	17 11 46	11 56	6 2			
9	F	Edmund Burke, statesman, died... ..	1797	6 52 5	17 P.M.	A.M.	7 2			
10	S	Melbourne University founded	1854	6 52 5	18 1 7	0 54	8 2			
11	S	<i>3rd after Trinity</i>		6 52 5	18 1 50	1 52	9 2			
12	M	Evacuation of the Crimea	1856	6 52 5	18 2 34	2 50	10 2			
13	Tu	Treaty of Berlin signed	1878	6 52 5	19 3 19	3 44	11 2			
14	W	Melbourne Hospital opened... ..	1847	6 51 5	19 4 8	4 38	12 2			
15	Th	St. Swithin		6 51 5	20 4 57	5 28	13 2			
16	F	Pastoral district of Cook proclaimed...	1864	6 51 5	21 5 49	6 16	14 2			
17	S	First Petty Sessions in Victoria	1838	6 50 5	21 6 39	7 1	15 2			
18	S	<i>4th after Trinity</i>		6 50 5	22 7 30	7 42	16 2			
19	M	Tel. line bet. Melbourne & Adelaide ...	1858	6 50 5	22 8 20	8 21	17 2			
20	Tu	Spanish Armada defeated	1588	6 50 5	23 9 11	8 58	18 2			
21	W	Robert Burns died	1796	6 49 5	23 10 2	9 33	19 2			
22	Th	Fight at Keri Keri, New Zealand	1883	6 49 5	23 10 51	10 8	20 2			
23	F	Chusan, 1st steamer, arrived Melbourne	1852	6 49 5	24 11 44	10 43	21 2			
24	S	First London newspaper published ...	1588	6 48 5	24 A.M.	11 20	22 2			
25	S	<i>5th after Trinity</i>		6 48 5	24 0 39	11 57	23 2			
26	M	First Insurance Company established ...	1706	6 47 5	25 1 35	P.M.	24 2			
27	Tu	General Sir W. F. Williams died... ..	1883	6 46 5	26 2 34	1 26	25 2			
28	W	Gregory ar. at Adelaide from Dawson	1858	6 45 5	27 3 34	2 18	26 2			
29	Th	William Wilberforce died	1833	6 44 5	27 4 35	3 15	27 2			
30	F	Port Albany settlement founded... ..	1864	6 44 5	28 5 35	4 17	28 2			
31	S	Earthquake at Ischia, 4000 perished ...	1883	6 43 5	29 6 32	5 23	29 2			

To Dress Hams.—If long hung, put the ham into water a night, and let it lie either in a hole dug in the earth, or on damp stones sprinkled with water two or three days, to mellow, covering it with a heavy tub to keep vermin from it. Wash well, and put it into a boiler with plenty of water; let it simmer four, five, or six hours, according to the size. When done enough, if before the time of serving, cover it with a clean cloth doubled, and keep the dish hot over boiling water. Take off the skin, and strew raspings over the ham. Garnish with carrot. Preserve the skin as whole as possible to keep over the ham when cold, which will prevent its drying.

Pum Cakes.—Mix thoroughly a quarter of a peck of fine flour, well dried, with a pound of dry and sifted loaf sugar, three pounds of currants washed, and very dry, half-a-pound of raisins stoned and chopped, a quarter of an ounce of mace and cloves, twenty Jamaica peppers, a grated nutmeg, the peel of a lemon cut as fine as possible, and half-a-pound of almonds blanched and beaten with orange-flour water. Melt two pounds of butter in a pint and quarter cream, but not hot, put to it a pint of sweet wine, a glass of brandy, the whites and yolks of twelve eggs beaten apart, and half-a-pint of good yeast. Strain this liquid by degrees into the dry ingredients, beating them together a full hour, then butter the hoop, or pan, and bake it. As you put the butter in the hoop, or pan, throw in plenty of citron, lemon, and orange-candy.

Day of Month.	Day of Week.	PHASES OF THE MOON.				SUN.		MOON.		Moon's Age
		First Quar. ... Full Moon...	D. H.M. 7 7:18 a.m. 15 4:36 a.m.	Last Quar. ... New Moon...	D. H.M. 23 5:54 a.m. 29 11:6 p.m.	Rises	Sets	Rises	Sets	
MEMORABLE EVENTS.										
1	S	6th after Trinity				H.M. 6 43	H.M. 5 29	A.M. 7 25	P.M. 6 31	DYS. 0 9
2	M	Tasmanian Telegraph opened ...	1857			6 42	5 30	8 15	7 38	1 9
3	Tu	East India Docks opened ...	1806			6 41	5 31	9 1	8 44	2 9
4	W	Shelley, poet, born...	1792			6 40	5 32	9 43	9 45	3 9
5	Th	Governor Bligh arrived at Sydney ...	1806			6 39	5 32	10 26	10 46	4 9
6	F	Wreck of the S.S. Admella ...	1859			6 39	5 33	11 8	11 47	5 9
7	S	Rev. J. Lang, D.D., died ...	1878			6 38	5 33	11 50	A.M. 6 4	6 9
8	S	7th after Trinity				6 37	5 33	P.M. 0 44	7 9	
9	M	First Land Sale held in Brisbane ...	1843			6 37	5 34	1 19	1 39	8 9
10	Tu	John Wilson Croker died ...	1857			6 36	5 34	2 5	2 34	9 9
11	W	S.S. Austral arrived Glasgow ...	1883			6 36	5 35	2 54	3 25	10 9
12	Th	George Stevenson, engineer, died ...	1848			6 35	5 35	3 43	4 14	11 9
13	F	Leichhardt left for Point Essington ...	1844			6 34	5 36	4 34	4 59	12 9
14	S	Tasman left Batavia for Australia ...	1642			6 33	5 36	5 26	5 42	13 9
15	S	8th after Trinity				6 32	5 37	6 16	6 22	14 9
16	M	Beach defeated Hanlon ...	1874			6 31	5 37	7 7	6 59	15 9
17	Tu	Town of Eureka, Nevada, burned ...	1880			6 30	5 38	7 57	7 35	16 9
18	W	Brisbane Waterworks begun...	1864			6 29	5 39	8 48	8 9	17 9
19	Th	Steamer Taranaki wrecked ...	1868			6 28	5 39	9 38	8 45	18 9
20	F	Transportation to N.S.W. ceased...	1840			6 27	5 40	10 31	9 20	19 9
21	S	Battle of Vimiera ...	1808			6 26	5 40	11 25	9 56	20 9
22	S	9th after Trinity				6 25	5 40	A.M. 10 36	21 9	
23	M	French Fleet bombarded Foochow ...	1884			6 24	5 41	0 21	11 19	22 9
24	T	St. Bartholomew				6 23	5 41	1 20	P.M. 23 9	
25	W	First N.S.W. Football Team vis. Too.	1884			6 22	5 41	2 19	1 02	24 9
26	Th	Prince Albert born...	1849			6 21	5 42	3 17	1 57	25 9
27	F	Landing of Julius Cesar in Gt. Britain B.C.	55			6 20	5 42	4 14	3 02	26 9
28	S	Zulu war ended ...	1879			6 19	5 43	5 9	4 72	27 9
29	S	10th after Trinity				6 18	5 43	6 1	5 15	28 9
30	M	Dr. J. Col. Browne died ...	1884			6 17	5 44	6 49	6 22	0 6
31	Tu	John Bunyan died, aged 60 ...	1688			2 16	5 45	7 34	7 26	1 6

Breakfast Dish.—A very nice side dish for breakfast is made from cold boiled rice, and is called rice crust. Cook one cup of boiled rice in the double boiler, in milk enough to make a thin mixture, until it is very soft. When it is thoroughly cooked, add to the mixture one teaspoonful of sugar, a little salt, one well-beaten egg, and pour enough to make the mixture hold together. Spread it on a shallow pan, bake, and eat it with syrup. This is a pleasant variation in the rice griddle cakes, and is much liked by these persons to whom rice is an agreeable article of diet.

The Uses of the Lemon.—A piece of lemon bound upon a corn will relieve it in a day or so. It should be renewed night and morning. The free use of lemon-juice and sugar will always relieve a cough. A lemon eaten before breakfast every day for a week or two will entirely prevent that feeling of lassitude peculiar to the approach of spring. Perhaps its most valuable property is its absolute power of detecting any of the injurious and even dangerous ingredients entering into the composition of so very many of the cosmetics and face-powders in the market. Every lady should subject her toilet-powder to this test. Place a teaspoonful of the suspected powder in a glass, and add the juice of a lemon. If effervescence takes place it is an infallible proof that the powder is dangerous, and its use should be avoided, as it will ultimately injure the skin and destroy the beauty of the complexion.

SEPTEMBER.

9

Day of Month.	Day of Week.	PHASES OF THE MOON.				SUN.		MOON.		Moon's Age.
		D. H. M.		D. H. M.		Rises	Sets	Rises	Sets	
		First Quar. ... 5	6.7 p.m. 9.2 p.m.	Last Quar ... 21	4.8 p.m. 7.30 a.m.					
MEMORABLE EVENTS.										
1	W	Partridge shooting begins in England				6 14.5	45	8 19	8 31	2 6
2	Th	Great Fire of London began 1666				6 13.5	46	9 3	9 34	3 6
3	F	<i>Brisbane Courier</i> enlarged to 8 pages 1882				6 12.5	47	9 46	10 34	4 6
4	S	Oliver Cromwell died 1658				6 11.5	47	10 30	11 32	5 6
5	S	11th after Trinity				6 10.5	47	11 16	A.M.	6 6
6	M	Gold found at Ballarat 1851				6 9.5	48	P.M.	0 28	7 6
7	Tu	English Army entered Cabul 1839				6 8.5	48	0 51	1 22	8 6
8	W	Fall of Sebastopol... .. 1855				6 7.5	48	1 41	2 11	9 6
9	Th	Battle of Flodden Field 1513				6 6.5	49	2 31	2 58	10 6
10	F	Tasmania first settled by Lieut. Bower 1803				6 5.5	49	3 21	3 41	11 6
11	S	Battle of Malplaquet 1709				6 4.5	49	4 12	4 21	12 6
12	S	12th after Trinity				6 3.5	50	5 1	4 59	13 6
13	M	Battle of Quebec 1859				6 2.5	50	5 54	5 34	14 6
14	Tu	Duke of Wellington died 1852				6 1.5	50	6 44	6 11	15 6
15	W	I. K. Brunel, engineer, died... .. 1859				6 0.5	51	7 35	6 46	16 6
16	Th	Louis Kossuth born 1802				5 59.5	51	8 27	7 21	17 6
17	F	Earthquake in Melbourne 1855				5 58.5	52	9 20	7 58	18 6
18	S	President Garfield, U.S.A., died ... 1881				5 57.5	52	10 15	8 35	19 6
19	S	13th after Trinity				5 55.5	53	11 12	9 15	20 6
20	M	Melbourne and Geelong Railway begun 1852				5 54.5	53	A.M.	10 2	21 6
21	T	<i>St. Matthew</i>				5 53.5	54	0 10	10 53	22 6
22	W	Garden Palace, Sydney, burned ... 1882				5 51.5	55	1 6	11 46	23 6
23	Th	Perth, W.A., constituted a city ... 1856				5 50.5	55	2 2	P.M.	24 6
24	F	Dean Milman died... .. 1868				5 49.5	56	2 56	1 47	25 6
25	S	Ipswich Grammar School opened ... 1863				5 48.5	56	3 47	2 53	26 6
26	S	14th after Trinity				5 47.5	56	4 36	3 56	27 6
27	M	Battle of Busaco 1810				5 46.5	57	5 22	5 42	28 6
28	Tu	Strasburg capitulated 1876				5 45.5	57	6 8	6 9	0 6
29	W	<i>St. Michael</i>				5 44.5	58	6 53	7 14	1 2
30	Th	Fiji ceded to Great Britain 1874				5 42.5	58	7 36	8 18	2 2

Apple Shortcake.—One quart of sifted flour, two teaspoonfuls of baking powder half a teaspoonful of salt, quarter of a pound of butter, milk or cream enough to make a stiff batter; mix all well; roll in one sheet; bake it well; when done split open, butter well, cover with nicely seasoned apple sauce, some thick cream and nutmeg; place the other half of the cake on this, crust side down; butter the top and spread with more applesauce and cream. This is delicious either as a pudding or for tea. You may fill shortcake with any kind of fresh fruit, peaches, cherries or berries, and filled with well seasoned chopped chicken it makes a very nice dish.

Plain Bread.—The simplest way of making bread in small quantities is as follows:—Take $\frac{1}{2}$ lb of white flour, and, whilst in a dry state, mix in thoroughly a small teaspoonful of Borwick's baking powder and a pinch of salt. Then add about a quarter of a pint of milk and water, or water alone; knead it as quickly as possible, and put immediately into a very hot oven; the whole secret of making a light bread after this fashion lies in attention to these last rules. If the oven is well heated, it will rise almost directly, and it should be baked until the outside is quite crisp and hard. This quantity will make a loaf about the size of those sold for 3d. at a baker's. For brown bread, use three parts brown and one or white flour, and a little extra baking powder; also adding a little more water, if necessary, to mix it.

Day of Month.	Day of Week.	PHASES OF THE MOON.				SUN.		MOON.		Moon's Age.
		First Quar. ...	D. H.M. 5 8'45 a.m.	Last Quar. ...	D. H.M. 21 0'53 a.m.	Rises	Sets	Rises	Sets	
		Full Moon ...	13 1'36 p.m.	New Moon ...	27 5'27 p.m.					
MEMORABLE EVENTS.						H.M.	H.M.	A.M.	A.M.	DYS.
1	F	Sir Edward Landseer died ...	1873	5 42 5	58	8 22	9 19	3 2		
2	S	Failure of City of Glasgow Bank ...	1878	5 41 5	58	9 8	10 17	4 2		
3	S	15th after Trinity		5 40 5	59	9 55	11 13	5 2		
4	M	Sydney Benevolent Asylum opened ...	1821	5 39 5	59	10 45	A.M.	6 2		
5	Tu	Dr. Short, late Bishop of Adelaide, died	1883	5 38 6	0	11 34	0 6	7 2		
6	W	Louis Philippe born ...	1773	5 37 6	0	P.M.	0 53	8 2		
7	Th	Captain Cook landed in New Zealand	1768	5 34 6	1	1 15	1 39	9 2		
8	F	Great Fire at Chicago ...	1871	5 33 6	1	2 7	2 20	10 2		
9	S	Eddystone Lighthouse completed ...	1759	5 32 6	2	2 56	2 59	11 2		
10	S	16th after Trinity		5 31 6	2	3 49	3 36	12 2		
11	M	Sydney University inaugurated ...	1852	5 30 6	3	4 39	4 11	13 2		
12	Tu	America discovered by Columbus ...	1492	5 29 6	3	5 30	4 47	14 2		
13	W	General Lee, C.S.A., died ...	1870	5 28 6	4	6 22	5 22	15 2		
14	Th	Lord Lisgar died, aged 69 ...	1876	5 27 6	5	7 16	5 58	16 2		
15	F	Ridley and Latimer burned... ..	1555	5 26 6	6	8 0	6 34	17 2		
16	S	Battle of Leipsic	1814	5 25 6	7	8 48	7 16	18 2		
17	S	17th after Trinity		5 24 6	7	9 40	8 0	19 2		
18	M	Lord Palmerston died, aged 81 ...	1865	5 23 6	8	10 36	8 48	20 2		
19	Tu	Planet Uranus discovered	1781	5 22 6	8	11 57	9 40	21 2		
20	W	Lord Palmerston born	1784	5 21 6	9	A.M.	10 36	22 2		
21	Th	Battle of Trafalgar, Nelson killed ...	1805	5 21 6	9	0 50	11 37	23 2		
22	F	Consecration of Dr. Moorhouse ...	1876	5 20 6	10	1 41	P.M.	24 2		
23	S	Earl Derby died	1869	5 19 6	10	2 28	1 42	25 2		
24	S	18th after Trinity		5 18 6	11	3 14	2 47	26 2		
25	M	Sir V. Fleming, ex C. J. Tas. died ...	1884	5 17 6	11	3 58	3 50	27 2		
26	Tu	Afghan War commenced	1878	5 16 6	12	4 41	4 53	28 2		
27	W	Captain Cook born... ..	1728	5 15 6	12	5 26	5 57	29 2		
28	Th	St. Mary's Cathedral, Sydney, founded	1829	5 15 6	13	6 10	7 0	0 8		
29	F	Sir W. M'Arthur died, aged 82 ...	1882	5 14 6	14	6 58	8 2	1 8		
30	S	L. Gambetta born	1838	5 14 6	14	7 45	9 0	2 8		
31	S	19th after Trinity		5 13 6	15	8 34	9 55	3 8		

Rhubarb Mould.—Cut some red rhubarb in pieces, put it in a saucepan with a close lid, and let it boil till quite a pulp; melt a small packet of gelatine in hot water; when dissolved, add it to the rhubarb with 1lb. of white sugar, and boil the whole for twenty minutes; pour into a mould, and let it stand till next day. Turn out into a glass dish, and serve with boiled custards.

Orange Jelly.—Make a syrup with two cups water and 1lb. sugar; boil it with the thin rind of three oranges and one lemon; skim carefully, and add the juice of six or seven oranges; let it boil about twenty minutes, skim, and add the juice of a lemon and one packet of gelatine dissolved in water; clarify with the white of an egg. Peel two oranges, removing every bit of skin; cut them in slices very thin. Then proceed to fill the mould, arranging the pieces of orange in symmetrical fashion. When set turn into a glass dish.

Bread Pudding without Eggs.—Cut some slices of bread, remove the crusts, and press them into a mould or basin, with fresh fruit or jam in between; dissolve half a packet of gelatine in water or milk, add to it a glass of sherry, and pour it over the bread; steam for an hour. Serve with fruit or jam sauce.

Swiss Roll.—Two ounces flour, 2oz. sifted sugar, 2oz. butter (melted), two eggs well beaten; mix all together, and spread thinly on a tin. Bake in a quick oven; when done, turn it out on a paste board, spread with raspberry jam, and roll. The rolling must be done very quickly or the sponge will break.

Day of Month.	Day of Week.	PHASES OF THE MOON.				SUN.		MOON.		Moon's Age.
		D. H. M.	D. H. M.	D. H. M.	D. H. M.	Rises	Sets	Rises	Sets	
		First Quar. ... 4 3.17 a.m.	Last Quar. ... 19 8.52 a.m.							
		Full Moon ... 12 5.18 a.m.	New Moon ... 26 5.30 a.m.							
MEMORABLE EVENTS.										
1	M	<i>All Saint's Day.</i>				5 12 6	16	9 25	10 47	4 8
2	Tu	Bishop Mant died	1848	5 11 6	17	10 16	11 34	5 8		
3	W	St. Jean d'Arc captured	1840	5 10 6	18	11 8	A.M.	6 8		
4	Th	William, Prince of Orange, landed ...	1688	5 9 6	19	11 59	0 17	7 8		
5	F	Gunpowder Plot	1605	5 8 6	20	P.M.	0 56	8 8		
6	S	Hon. W. H. Groom elected Speaker ...	1883	5 7 6	21	1 42	1 35	9 8		
7	S	<i>20th af. Trinity</i>		5 7 6	21	2 32	2 11	10 8		
8	M	Governor Brisbane arrived at Sydney	1821	5 7 6	21	3 23	2 46	11 8		
9	Tu	Prince of Wales born	1841	5 6 6	22	4 14	3 21	12 8		
10	W	Martin Luther born	1483	5 6 6	22	5 7	3 56	13 8		
11	Th	Governor Brisbane visited Moreton Bay	1824	5 5 6	23	6 4	4 32	14 8		
12	F	Brunel, Engr. of Thames Tunnel, died	1849	5 4 6	24	7 1	5 13	15 8		
13	S	Battle of Prestonpans	1715	5 3 6	25	7 58	5 56	16 8		
14	S	<i>21st af. Trinity</i>		5 3 6	26	8 56	6 43	17 8		
15	M	Capt. Cook took possession N. Zealand	1769	5 2 6	27	9 53	7 35	18 8		
16	Tu	Destructive cyclone, Toowoomba ...	1883	5 2 6	28	10 48	8 31	19 8		
17	W	Suez Canal Opened	1869	5 2 6	29	11 38	9 30	20 8		
18	Th	Earthquake at Wellington	1848	5 1 6	30	A.M.	10 31	21 8		
19	F	Wolfe Tone died	1798	5 1 6	31	0 26	11 34	22 8		
20	S	John Williams, Missionary, killed ...	1839	5 1 6	31	1 11	P.M.	23 8		
21	S	<i>22nd af. Trinity</i>		5 0 6	32	1 53	1 37	24 8		
22	M	S.S. Ville du Havre sank, 226 lives lost	1837	5 0 6	32	2 36	2 39	25 8		
23	T	Sir W. Mitchell, late Pres. L. C. Vic. d.	1884	5 0 6	33	3 18	3 40	26 8		
24	W	John Knox died	1572	4 59 6	34	4 1	4 43	27 8		
25	Th	Proclamation New Constitution Vic.	1855	4 59 6	35	4 47	5 44	28 3		
26	F	Marshal Soult died	1851	4 59 6	36	5 34	6 44	0 3		
27	S	Oliver Goldsmith born	1731	4 59 6	37	6 22	7 41	1 3		
28	S	<i>1 in Ad.</i>		4 59 6	38	7 13	8 35	2 3		
29	M	Sir Philip Sidney born	1554	4 59 6	39	8 5	9 26	3 3		
30	Tu	<i>St. Andrew</i> Bank Holiday		4 58 6	39	8 56	8 56	4 3		

Utilising Stale Bread.—Instead of wasting all the crusts left at table, it is better to collect them, and put them aside into a large earthenware pan, for puddings and raspings. To make an economical bread pudding, take about three ounces of the crusts, and soak them well in a bowl of water. Strain off the water when they are quite soft; have ready a quart of skim milk, half a pound of sultanas, and two eggs. Beat up the eggs and add them to the milk; pour all over the soaked crusts, adding the sultanas, two dessert spoonsful of moist sugar, and a pinch of nutmeg. Bake for about half an hour, till well risen, after mixing thoroughly. This makes a most excellent pudding, and one which is as good cold as hot. When the crusts have accumulated largely, and are very hard, put them on to a baking tin, and bake in hot oven for twenty minutes or half an hour till quite brown, but not but. Put them on to a piece of newspaper on the kitchen table and roll them backwards and forwards with the rolling pin till they are reduced to fine raspings. These are most useful for frying fish and cutlets for dredging over scalloped finish and mince, and for macaroni chesse. The raspings should be kept in a tin or a corked bottle.

Baked Tomatoes.—Toast six large ripe tomatoes and cut them in halves; remove the pips and stuff with bread crumbs; in the center of each put a small piece of butter; put in a shallow pad close together, season with pepper and salt; cover the bottom of the pan with water to prevent scorching; bake half an hour,

Day of Month.	Day of Week.	PHASES OF THE MOON.				SUN.		MOON.		Moon's Age.
		D. H. M.		D. H. M.		Rises	Sets	Rises.	Sets	
		First Quar. ...	4 0.37 a.m.	Last Quar. ..	18 4.51 p.m.					
		Full Moon ...	11 7.42 p.m.	New Moon...	25 8.7 p.m.					
MEMORABLE EVENTS.										
1	W	Great fire in Brisbane	1864	4 58 6	40	9 49	10 53	5	3	DYS.
2	Th	Brisbane River explored by Oxley ...	1823	4 58 6	40	10 42	11 33	6	2	
3	F	Battle of Hohenlinden... ..	1800	4 59 6	41	11 32	A.M.	7	3	
4	S	Thomas Carlyle born	1795	4 59 6	42	P.M.	0 9	8	3	
5	S	2 in Ad.		4 06 42	1 13	0 43	9 3			
6	M	Leichardt set out on his last expedition	1846	4 06 43	2 3	1 19	10 3			
7	Tu	Marshal Ney shot	1815	4 06 44	2 56	1 52	11 3			
8	W	Mary, Queen of Scots, beheaded ...	1542	5 06 45	3 51	2 30	12 3			
9	Th	First Mayor of Melbourne elected ...	1842	5 06 45	4 47	3 7	13 3			
10	F	Separation Day, Queensland ...	1859	5 06 46	5 46	3 50	14 3			
11	S	Great storm in Dalby	1879	5 06 46	6 46	4 36	15 3			
12	S	3 in Ad.		5 16 46	7 45	5 26	16 3			
13	M	Artemesia, 1st Gov. Imp ship ar in Bris.	1848	5 16 47	8 42	6 23	17 3			
14	Tu	Prince Albert died... ..	1861	5 16 47	9 35	7 21	18 3			
15	W	Isaac Walton died	1683	5 26 48	10 25	8 42	19 3			
16	Th	Canterbury, New Zealand, founded ...	1850	5 26 49	11 12	9 27	20 3			
17	F	Great flood at Ipswich	1845	5 26 50	11 55	10 30	21 3			
18	S	Samuel Rogers, poet, died, aged 92 ...	1856	5 36 50	A.M.	11 32	22 3			
19	S	4 in Ad.		5 36 51	0 37	P.M.	23 3			
20	M	Louis Napoleon elected President ...	1840	5 46 51	1 18	1 33	24 3			
21	Tu	Earl Beaconsfield born	1804	5 46 52	2 0	2 33	25 3			
22	W	Lord Ellenborough died	1871	5 56 53	2 42	3 32	26 3			
23	Th	Governor Fitzroy arrived New Zealand	1443	5 56 53	3 25	4 31	27 3			
24	F	W. M. Thackeray, novelist, died... ..	1863	5 66 54	4 14	5 30	28 3			
25	S	Christmas Day		5 66 54	5 2	6 24	29 3			
26	S	1st Sunday af. Christmas		5 76 55	5 54	7 16	0 7			
27	M	Bowing Day		5 76 55	6 47	8 6	1 7			
28	Tu	Innocents' Day		5 86 55	7 40	8 50	2 7			
29	W	The Tay Bridge destroyed by storm ...	1879	5 96 56	8 32	9 29	3 7			
30	Th	Sydney Exchange opened	1857	5 106 56	9 23	10 8	4 7			
31	F	Sir C. Hotham died, Melbourne... ..	1855	5 106 56	10 14	10 42	5 7			

Marmalade Pudding.—Six ounces of beef suet minced through the machine, $\frac{1}{2}$ lb. of bread crumbs; mix together with three tablespoonfuls of marmalade and a little sugar, the juice of a lemon, and a teaspoonful of carbonate of soda; then gradually stir into the mixture three well beaten eggs. Pour into a mould, and steam it for three hours and a half.

College Pudding.—Take 8oz. of minced suet, 8oz of bread crumbs, 8oz currants, 2oz. sliced candid peel, half a cup of sugar, a grated nutmeg, three eggs, yolks and whites beaten separately, and a glass of brandy. Mix the dry ingredients, add the yolks and then the whites of the eggs, lastly the brandy; shape the mixture into balls, rub them in egg, roll in flour, and fry to a golden brown color in hot butter. Serve with brandy sauce.

Treacle Plum Pudding.—One pound of suet minced, 1lb. flour, $\frac{1}{2}$ lb. bread crumbs, 1lb. currants, 1lb. carrots and 1lb. potatoes, boiled and mashed, $\frac{1}{2}$ lb. raisins, stoned and chopped, some candid peel and ginger; mix well with treacle, and boil eight hours. This makes a very large pudding, and is excellent.

Vegetable Curry.—Cut some lemons in thin slices, and fry them a good brown in butter; add a breakfast cupful of milk, in which a tablespoonful of curry powder has been mixed; let all boil together for twenty minutes, stirring the whole time; then add the vegetables previously purboiled, and let the whole simmer by the side of the fire for about an hour. Potatoes, peas, beans, carrots, and turnips can be used, but broad beans alone make good delicious curry.

FIELD CULTURE & GARDEN CALENDAR.

FOR DARLING DOWNS.

— 30 —

January.

Commence the month by planting London and Walcheron cauliflowers; imperial white winter, and other sorts of flowering broccoli; early York, nonpareil, and drumhead cabbage; globe savoys, Brussels sprouts, curled greens, and other varieties of winter vegetables.

Transplant cabbage and cos lettuce, green curled endive, leeks and celery, planting the latter vegetable in well manured trenches in the shadiest and moistest portion of the garden; if desired to be very large and fine, it must have frequent copious waterings during the drier portion of the season; for, being naturally a rapid growing semi-aquatic plant, it requires a rich moist soil when under artificial cultivation.

Sow broccoli, cress, mustard, endive, lettuce, French beans, radishes, onions, carrots, swede, yellow Aberdeen, and white stone turnips; and risk yet a final sowing of peas and broad beans, which will be fit for gathering about the beginning of April, if they escape the contingency of early autumn frosts.

Gather all sorts of garden seeds as they ripen. Hoe advancing crops of cauliflowers, and shade with their own leaves large heads of nearly matured crops. Earth up the crops of celery, cauliflower, broccoli, Brussels sprouts, and other winter greens planted in December.

Pull full-grown garlic, eschalots, and onions; prune crowded melons under glass, and plant cuttings of them for successful crop; give copious daily waterings to cucumbers.

Gather sage tops, lavender spikes, camomile flowers, and plants of pennyroyal, hyssop, mint, balm, marjoram, and other aromatic herbs, and place them to dry for winter use.

Commence budding fruit trees on cloudy days, and stake the expanding shoots of spring grafted ones, displacing all suckers and shoots beneath the graft. Summer-prune all grass and superfluous shoots in fruit trees of whatever kind, and support branches which give promise of being broken down by overabundant crops.

Transplant shade, and water biennials and fibrous-rooted perennials sown in spring or the beginning of summer. Clear away the decaying stems of such herbaceous plants as have done flowering. Take up and dry bulbous roots, the decaying state of whose leaves implies ripened roots and fitness for drying.

Support and water choice carnations, dahlias, and hollyhocks; and propagate sweet williams, pinks, and carnations by layers and pipings, taking care to water freely and shade fully every bright day.

Greenhouse plants now in bloom will require to be carefully staked and supplied with an abundance of water every afternoon, and on specially hot and parching days they are likely to require to be more or less watered twice a day during this and the succeeding month, whilst a partial shade from the overpowering brightness of the mid-day sun will preserve the purity of the colors of their flowers, and greatly prolong their endurance.

Grass walks and lawns will now require to be very frequently mown, even so often as once a week, where it is desired to have them kept very neat and smooth.

If this operation is performed with a scythe, it will best done upon showery or dewy mornings. Mowing machines are now, however, more generally used than scythes, and are much more expeditious, for they not only cut smoother and better, but equally well whether the grass is wet or dry, whilst they both roll the lawn and collect the wet grass by the one operation.

February.

Collect all kinds of ripe vegetable and flower seeds. Hoe between growing crops for the destruction of weeds, and single out advancing crops of carrots, parsnips, turnips, onions, beet, and other large growing roots, which can only attain perfection when thinned to a reasonable distance.

Ripening crops of onions, garlic, e-chalots, and other bulbous roots may be drawn and stored. Weed and thoroughly clean asparagus beds, afterwards strewing the surface with sprinkling of salt; remove the smaller and lower heads of globe artichokes; if rain should fall towards the end of the month, commence the usual autumn sowings of early York, drumhead, and other cabbages, cauliflowers, savoys, curled greens, red pickling cabbage, and Brussels sprouts for late autumn and early spring planting. Sow also white stone turnips for winter use. Continue successional sowings of radish, cress, mustard, lettuce, and endive for salading; and prepare land for a large breadth of onions, for the sowing of which see next month's calendar.

Continue to thin out all unnecessary wood in fruit trees; and if American blight should happen to show on apple trees, exercise unremitting diligence in painting every spot or twig with linseed or other oil, which, if preserved in, will effectually destroy the disease.

Frequently water and stake flower border plants, which require moisture and support during the period of blooming; continue the propagation of pinks and carnations by pipings and layers, as previously directed.

Collect ripened seeds of choice annuals and perennials, and especially verbenas, polyanthes, pinks, carnations, dahlias, and other esteemed flower border favorites, the seeds of which are imported with difficulty, because of their liability to lose their vitality during the voyage; hence the greater necessity for a judicious care over those sorts we possess—the varieties of which may be greatly augmented, and the colors and habits of the parent plants greatly diversified in the well-defined characteristics of a vigorous offspring.

Greenhouse plants, throughout the whole of the present month, will require a similar attention to shading and watering, as well as by sprinkling them over head from the fine rose of a watering pot; or still better, by dewing them gently with a hand syringe, which has a very renovating effect after the depressing influence of hot dry weather.

Should grass walks and lawns at this season lose their greenness of color from excessively dry weather, one or two heavy waterings sprinkled all over the lawn in the evenings will preserve its color throughout the summer, and maintain the freshness and appearance peculiar to well-kept lawns in the earlier part of the season, when all is green and luxuriant.

March.

Seeds may now be sown of radish, lettuce, cress, mustard, and endive; and this is especially the season for making a large sowing of early white stone turnips, which will yet give a moderate crop of remarkably sweet and tender turnips throughout the whole of the winter and early spring. The most suitable ground for all these crops will be that from which early potatoes have been dug.

Now is the best period of the year for preparing the land for a large breadth of autumn sown onions, for this indispensable and valuable vegetable, sown early in the present month, becomes sufficiently established to withstand the winter, and this crop is one which may be cultivated with advantage in the northern settlements, where larger and finer bulbs can be grown than in the southern portion.

In general, onions are very generally sown at this season, and the crop is well-known to be often an astonishingly profitable one. It is, however, here requisite to introduce a caution against extending the autumn sowing of onions, as it is sometimes unwisely done, to the end of April and May; for if sown so late, they have not had time to root sufficiently deep to secure themselves, when the first thaw that succeeds a sharp frost is sure to throw them upon the surface. It ought, therefore, to be distinctly understood that if onions are not sown in March, or by the first week in April, they are best deferred until early spring.

Broad beans sown at this season will withstand the winter, and produce an abundant crop in November. All the varieties of cabbages, curled greens, savoy, Brussels sprouts, and cauliflowers may now be sown for transplanting in spring; another sowing of spinach may be made.

Transplant lettuce and endive for winter use; mould up celery; tomatoes and capsicums may be gathered; ripe onions may also be gathered, dried, and stored; and some of the latter sorts of annual pot herbs will still require to be collected and dried.

Continue the budding of fruit trees, and regulate once more the shoots of vines, apricots, peaches, and other choice fruit bearing plants; make new plantations of strawberries from well-rooted and established runners, giving an especial preference to the variety known by the name of Keen's seedlings.

Bulbous and tubulous flower roots, lifted about the end of summer, may now be replanted; polyantheses, auriculas, primroses, and cowslips, now starting forth, into new growth from the altered character of the weather, may be lifted and increased by division of their roots; these and other herbaceous plants which have finished blooming will, during the showery weather, of this and the succeeding months, readily bear this easy mode of augmenting their numbers.

English hollies and several other evergreens having completed their summer's growth, and being now about to push forth an autumnal one, can be transplanted with certain success at this season, especially if showery or cloudy days are selected for the operation. The same period and mode of procedure will be found alike applicable to young bluegums, and other trees and evergreen shrubs.

Greenhouse plants, from the greater humidity of the atmosphere, will now require less frequent watering, especially those which have done blooming, many of which may now be headed back; and the cuttings thereby afforded, if placed in a gentle bottom heat, will root rapidly, and speedily increase the stock of flowering plants for another season.

Evergreens of various kinds can now be planted out upon grass lawns; the showery character of the weather and softened sunshine will be found highly conducive to success, and the growing period of autumn is yet sufficiently long to allow of the plants thoroughly establishing themselves before winter. They will thus be ready in spring to start forth into rapid growth, considerably surpassing those, the planting of which has been delayed to the more dormant season of midwinter.

April.

Cooler weather and less active growth have now restricted the varieties of vegetable seeds necessary to be sown this month to final sowings of cabbages, cauliflowers, savoy, and curled greens, to stand the winter in the seed-beds, and afford supplies of each for planting out in spring, to cress and mustard for late salading, and to a good sowing of spinach for spring gathering.

Relief, however, from the duties of sowing only substitutes the obligation of renewed exertion in the not less pressing duties of transplanting; for most of the plants sown about the end of February and first week in March will now require to be planted out, so as to afford supplies of vegetable for early spring use. Continue to transplant lettuce and endive for winter salading, and tie up the more advanced crops of each for blanching; earth up growing celery, and take precautionary measures for the protection of the late heads of cauliflowers by bending their own leaves over them, for they are very susceptible to injury from frost.

Hoe between and earth up advancing crops of flowering broccoli; and if these, from their over-vigorous growth, have become to crowded, the plants of every second row, and each alternate plant in the remaining row, may with advantage, be thinned out and planted to the neck in potato or other ground from which the crops have been removed; for it often happens on a rich new ground that, unless broccoli receive a check in autumn from second transplanting, or, by being laid over on their side, they are liable from excessive exuberance of growth to pass their proper season of flowering, and stand over to the second year. Commence to lift, dry and store early seed potatoes, and dig manure, and trench all vacant pieces of ground, so that they may throughout the winter derive all the following advantages of frost, sun, and air.

Where omitted last month it will still be a good time to plant out lines or beds of strawberries from the best rooted young runners of the current season's growth; twelve inches from plant to plant in the row, and not less than twenty-four inches between the rows, are fair distances. Unquestionably, the best variety is the Kean's seedling, which has fully proved itself an abundant bearer, producing a profusion or fine fruit from October to the end of January. The next best sorts are the British Queen and Eltore Pine. These two late sorts successively prolong the strawberry season until other small fruits are profusely ripe.

Budded fruit trees may now be untied, and towards the end of the month pruning may be commenced upon current bushes and raspberries which have fully shed their leaves.

In flower gardening, continue the planting of bulbous flower roots, the lifting, drying, and storing of dahlia roots, the taking up and protecting of geraniums and other tender plants unlikely to withstand the winter; continue the subdivision and increase of flower border plants, thus prudently providing for the gaiety of the garden during the coming season.

Evergreens of many varieties may continue to be successfully transplanted, settling the earth around the roots of each plant with a heavy drenching of water as soon as planted. Budding may still be performed under all the conditions usually deemed essential to success; and this will not apply merely to fruit trees; but to purple beech, weepish ash, rose acacia, scarlet and double-blossomed thorns, as well as many other choice trees and shrubs, which attain greater perfection and more luxuriant growth when established on vigorous stocks of a kindred character.

Greenhouse climbing plants, the beauty of which has passed away, may now be trimmed in, and neatly trimmed, so disposing their branches as to make the most affective display of blossoms throughout the course of another season. Water may be withheld from their roots, and syringing overhead may now be discontinued. Permitted thus to rest from growth for a time, they will shoot forth in spring with greatly renewed vigour, and richly ornament the greenhouse with a profusion of handsome bloom throughout the whole of summer.

Cuttings of verbenas and geraniums, and many other soft-wooded plants, may still be planted with the certainty of their rooting freely, and still be in time to make good blooming plants during the following summer.

Grass lawns and walks frequently mown and rolled during the months of autumn will present a much smoother and greener appearance during the winter months, because of the extra care bestowed, and as greenness and smoothness are the two first considerations in the management of all well kept lawns, no reasonable efforts ought to be spared at this season to secure in their fullest perfection the accomplishment of these very desirable advantages.

May.

Season for commencing winter pruning has now arrived, as indicated by the falling leaves of gooseberries and currants. In performing this operation, first divest the bush of all suckers, for these are generally gross, unfruitful shoots, which only mar the symmetry and vigor of the bush.

The young wood must be thoroughly cleared out from the centre, and the side

shoots kept at least six inches apart, so that when the bush is pruned it should present the form of a spacious cup; this mode of pruning being best adapted to admit a sufficiency of light and air, two essential elements in the production of large, high flavored fruit.

In pruning raspberries, first divest them of last year's fruit-bearing wood then reduce the shoots of the past summer to not more than from three to five of the strongest young canes to each plant, and these may be shortened to one-fourth their length, and securely tied to a strong stake, or against an espalier rail, which is a secure and excellent mode of training both raspberries and currants.

Carrots parsnips, salsafy, and scorzonera roots may now be lifted and stored in dry sand; and the land on which they were grown may be thrown up in ridges, to expose the greatest extent of surface to the beneficial influence of rain, sun, and air.

Dress seakale beds with a good sprinkling of salt, and a covering of stable manure, first removing the decayed leaves, and stirring the surface of the bed a few inches in depth.

Clear away also the ripened haulm of asparagus, first loosening the surface, and then dressing the beds with eight or ten inches of fresh sea-weed; or in the absence of this, give a heavy dressing of salt, then cover with six inches of well-rotted stable manure, for both seakale and asparagus are well-known to luxuriate mostly in soils highly impregnated with saline substances.

Rhubarb beds should now be cleaned and heavily manured; for this vegetable, if grown in perfection, requires a much more rich and moist soil than is usually allowed to it.

Globe artichokes may now have their decaying stems and leaves cut away, the surface loosened with a fork, and the ground around strewn with litter, to protect their roots from the injury they are likely to sustain from the frost.

Herbaceous plants which have done blooming will now require to be trimmed; decaying annuals removed; fuschias, geraniums, verbenas, and other similar plants will now require to be protected. The planting of bulbuous roots may be commenced and the flower borders neatly dug, to give them a freshness of appearance pleasing to the eye, which will in some small degree compensate for the absence of floral display.

Deciduous trees and shrubs which have fully completed their growth, and perfectly matured their young wood to its extremity, and from which the yellow leaves of autumn are beginning to fall, may now be very successfully transplanted, for early autumn planting is invariably the most successful; for the descending sap of trees enable them at once to form new roots, and establish themselves ready to start into a growth in spring not unfrequently as luxuriant as that which is obtained from trees which have been one whole year established.

The gaiety of the greenhouse will now be nearly over for the season, most of the old-established geraniums, fuschias, verbenas, and others of a similar class, may now be closely pruned in, and transferred to similar pots by having the ball of earth reduced, and their roots reasonably trimmed; a dry atmosphere may be maintained by a free circulation of air every fine day, and watering at the roots will not now be required more than once a week. Under this treatment the plants will almost entirely rest from growth for two months, being thereby better fitted to start into a vigorous growth in spring.

Grass lawns may now be levelled by lifting and relaying the turf, or new lawns may in this way, and at this season, be advantageously formed; for the frequent showers will preserve the color of the newly-formed sward; and if the surf is closely fitted it will rapidly unite at this season, and very soon form a smooth, even sward, requiring one or two close mowings and rollings, which will enable it to preserve a fresh and agreeable appearance until the re-commencement of growth in early spring.

June.

Seed sowing is now entirely suspended, for suitable weather will afford opportunities to continue pruning and transplanting; for now is the season for pruning all sorts of apples, pears, plums, and other fruit trees, the young wood of which should be shortened back one third of its length, and all the weaker shoots spurred in, removing every branch which either crosses another or seems to interfere with the symmetrical form of the tree. Excessive pruning, however, which new-comers are too apt to indulge in, ought not to be allowed; for severe pruning only fills a vigorous tree with a rush of young wood instead of fruit, thus proving that pre-acquired home ideas of pruning are too often, in Queensland, very much at fault.

The transplanting of all sorts of fruit trees may be continued; and the present is also a suitable season for the planting of all sorts of forest trees, ever-greens, and ornamental shrubs, and also for thorns, privets, sweetbriars, and other plants suitable for hedges, as well as such of the native shrubs and trees as are known to bear removal. These all best transplanted at this season; for full days, a moist atmosphere, and occasional rains, may be all regarded as circumstances favorable to successful transplanting.

Now is a suitable season to commence planting eschalots, garlic, and potato or underground onions, first manuring and digging the ground, then laying it off in beds four feet in width, with four rows in the bed, and from seven to nine inches from set to set. The bed may then be topped off with a thin covering of wood-ashes—a material in which all bulbous roots, whether useful or ornamental, seem to luxuriate.

New plantations of rhubarb may now be made. The usual mode is to plant two rows in a bed four feet wide, and two feet apart in rows.

Asparagus beds may now be formed, not in the costly manner often resorted to in England, but by amply manuring and digging a piece of good land, then marking it off in four-and-a-half feet beds, on each of which plant three lines of one-year-old roots at nine inches distant, then shovel from the intervening paths just sufficient soil to cover the crowns of the plants, then give a heavy dressing with salt, and finish off with a covering of six inches of well-decomposed manure. Beds so planted will yield several good gatherings the second summer after planting, and from the third season will afford an abundant to supply of this delicious vegetable, which in no portion of the world is produced in greater perfection than in Queensland.

Flowering bulbs, such as crocuses, snow-drops, jonquils, hyacinths, narcissus, and tuberous-rooted plants, such as anemones, and ranunculas, and even more fibrous-rooted plants, like the lily of the valley and other convallarias, should now be planted; for the early spring blossoms of these lend to the flower borders their first attraction, and when judiciously blended with the choicer sorts of autumn-sown annuals are capable of awakening in every true lover of floral beauty a deep feeling of admiration.

Recently-planted trees and shrubs of large size, to insure their greater stability, may possibly now require to be staked or otherwise supported, for strong south-westers, accompanied with drenching rain, have a tendency to lay over newly-planted trees, thereby breaking their recently-formed roots, which careful staking will entirely obviate.

Maintain in the greenhouse as dry a temperature as the character of the weather will allow, taking advantage of every fine day to give plenty of air.

Choice plants standing upon grass lawns may now require some degree of protection to enable them to withstand the severity of the frosts which occasionally prevail during this and the succeeding month.

Where the plants to be protected are of moderate or of small size only, the simplest means of protection is a canvass awning in the form of a pyramid, sufficient to cover the plant; or a still simpler means is to place stakes around the plant to be protected, meeting them at a point above its top, and filling in, over, and around the plant with dry fern.

July.

Commence to sow peas and beans on light-dry sandy soils, the earliest sown crops of these being by far the most productive, especially when sown on land which has been under repeated cultivation.

It is also desirable to risk a small sowing of cress, mustard, radish, and spinach at this season, although these sowings are less to be depended upon than those made during succeeding months.

Even now the planting of early potatoes may be commenced, provided due preparation is taken to plant only on perfectly dry land not liable to become flooded; for wherever sufficient water stands after heavy rains the sets of newly-planted potatoes are sure to perish. Indeed, the only object gained by planting thus early is the lightening of duties at a more advanced and busy period of the season.

Continue the pruning and transplanting of fruit trees as previously directed, as well as ornamental fruit trees, evergreen shrubs, thorns, and other plants suited for hedges.

The formation of beds and mode of planting, advised in last month's calendar for rhubarb and asparagus, may be successfully continued. The present is also a season suitable for the removal of the roots of seakale, which may be planted in beds five feet in width, with three rows in each bed, and two feet distant in the row; after which the crowns may be covered with six inches of seaweed, or well-rotted stable manure—the former being preferable; for both seakale and asparagus, being submarine plants, retain, even under a garden cultivation, their predilection for salt and seaweed.

Established beds of seakale may now be forced into early growth by the application of fermenting stable manure, which will excite an immediate growth thereby affording an abundant supply of this delicious vegetable in from twenty to thirty days from the time of covering in. For later crops, however, and especially where forcing appliances are not conveniently obtainable, it may readily be produced in high perfection by simply covering the crowns with from nine to twelve inches of light-dry soil taken from the paths of the beds on either side, and thrown over the crowns, through which the stems will stretch themselves until they reach the surface, when, by clearing away the soil, they will be found to be nicely blanched and fit for gathering.

In flower gardening continue the planting of bulbs and other flower roots; the subdivision and increase of herbaceous flowering plants; the pruning and transplanting of roses, and other similar hard-wooded flowering plants. Make the first sowing of sweet peas for early blooming, and even now you may risk the first sowing of mignonette.

Proceed with the continued preparation of land digging or trenching for the further planting of fruit and forest trees, for very much of their after-success depends upon a reasonable amount of preparation of the land in which they are permanently to stand. The planting of trees may be continued, selecting weather during which neither sharp frosts nor excessive rains unduly prevail.

The gaiety of the greenhouse in early spring may be secured by the introduction of pots of early-flowering bulbs, such as crocuses, snowdrops, anemones, ranunculas, hyacinths, lily-of-the-valley, together with early-blooming heaths, epacris, and gayest of the Chinese primrose, in white, pink, and fringed varieties; these of themselves, if introduced in profusion, will enliven the dull months of winter and early spring, and impart to the greenhouse an attractive and progressive gaiety, increasing with the progress of the season. Vineries, when early forcing is not resorted to, require little care at this season beyond painting the vine to destroy any remaining traces of insect life. These having been previously pruned and well brushed, paint them all over, from top to bottom of their stems, with a liquid composition of soft soap, sulphur, and camphor, dissolved in spirits of wine, with the addition of some common clay; all of these may be mixed and made to the consistency of cream by the use of tobacco water, and if this be applied with a painter's brush, it will effectually destroy the spider, brown scale, and other

insects destructive in a more or less degree to the fruit and foliage of the vine, the depredations of which are easily prevented by resorting to this timely precaution.

Grass lawns and shrubbery beds and borders usually receive attention at this season in the way of repairing, by taking up and relaying portions of the lawns which are unlevel, by neatly edging the margin of all beds and borders, and with equal care all gravel walks surrounding or crossing any portion of the lawn; for ornamental gardening can only be deemed worthy of the name where neatness and order are regarded as first consideration.

August.

Although early autumn-sown onions produce by far the largest and finest bulbs, yet a fine crop may still be obtained by sowing at once in beds four-and-a-half feet in width, and from five to seven rows in each bed, covered with finely-raked or sifted soil; although wood-ashes, if conveniently obtainable, are better than either.

Onions ought to be sown considerably thicker than most other vegetable seeds from their peculiar liability to failure.

Early peas may now be generally sown in rows from one to four feet apart, the distance being regulated by the habit of variety; that is, whether dwarf or tall; though the strong winds of midsummer, taken in connection with the scarcity of pea-stakes, must ever insure for the most dwarfed sorts a decided preference.

Four of the best of these are early dwarf, emperor, early queen of dwarf, Lord Raglan, and the late dwarf blue imperial; and three of the best of intermediate height are Fairbeard's early surprise, Woodford's green marrow, and blue Prussian; and three of the best of the very tall varieties are the alliance, the champion of England, and the ne-plus-ultra.

Broad beans may now be generally planted in lines across the garden squares, twenty-four inches asunder; the lesser sorts, like the early magazan, two inches; and the larger varieties, like the Windsor, four inches apart. These of the best varieties are long-pod, green Windsor, and broad Windsor, the latter being generally esteemed the best.

A first sowing of early short-horn carrots may now be made, though some risk of the crop starting prematurely to seed always attends the early sowing of this vegetable.

Parsnips sown this month grow larger and finer than later crops. They are usually sown in beds four and a-half feet wide, with four rows in each, and afterwards singled out so as to stand about seven inches apart.

Cress, mustard, radish, and lettuce, for spring salad, may continue to be sown at fortnightly intervals.

Spinach may now be sown in rows ten inches apart, and a similar distance may be allowed to such of the thinnings of last month's sowings as may now be becoming fit for transplanting.

Curled parsley, either as an edging to garden walks, or for the purpose of defining the backs of borders, may now be sown in continuous lines.

Seeds of cabbages, cauliflowers, broccoli, savoys, Brussel sprouts, and curled greens, to produce early spring plants, may now be sown; and autumn-sown plants of each of these varieties now fit for removal may be at once transplanted.

Rhubarb, asparagus and sea-kale may be sown; and last year's roots of each where not already done, may yet be safely transplanted. First sowing, on a slight hot-bed, or early cucumbers and melons, celery, capsicums, and tomatoes, may now be made at this early period of the season, to be forced into growth by the aid of artificial heat.

Apples, pears, plums, cherries, peaches, nectarines, figs, gooseberries, currants, raspberries, and strawberries should now be planted as soon as possible; for the increasing strength of the sun's rays is daily becoming less favorable to a high degree of success.

Sweet peas, mignonette, and the numerous varieties of hardy, or half-hardy, annual, biennial, and perennial flower seeds must at once be sown; and plants of

sweetwilliams, stocks, wallflowers daises, primroses, violets, and many other plants of a similar class, can now be successfully transplanted.

Returning spring suggests the necessity for renewed activity in all matters relating to greenhouse cultivation; first, however, amongst the more pressing duties of the season will be that of shifting to large flower plants all plants requiring additional pot room to enable them to increase their growth, and to perfect their bloom. For this purpose, flower pots, at least twice or three times the size of those the plants now occupied, should be well drained with broken flower pots or small pieces of brick, and the plants potted in these in a mixture of something like good garden soil of a rich black loam, to which one-third of well-decomposed manure has been added.

After potting, re-arrange the plants in the greenhouse, shading slightly from the brightness of the mid-day sun, and sprinkle freely with slightly diluted water every morning and evening for one week, throughout the whole of which abstain from giving any water at the roots.

Shrubs and trees standing upon grass lawns, or growing on shrubbery beds and borders, will in numerous instances, require pruning in; for on good land, where the growth is rapid, plants not unfrequently become too large for any but shrubberies and lawns of spacious extent. Plants ought, therefore to be kept in due proportion to the extent of lawn by heading back every spring, by which, if properly done, their symmetrical form will be maintained, their relative proportion fairly balanced, their bloom strengthened, and greatly increased in profusion.

September.

Continue former sowings of onions, leeks, carrots, parsnips, red beet, cab bage cauliflower, savoys, Brussels sprouts, curled greens, spinach, parsley, mustard, cress, radish, lettuce, and endive, together with two or more successional growing of peas and broad beans. The present is also a suitable time for sowing celery on the open border for late crops, succeeding that which was recommended to be sown last month on a slight hot-bed.

Any time this month may be chosen for sowing all the varieties of flowering broccoli. The best sort are the early white cape, the Wolcheron, the imperial white winter, Snow's superb white, and the white mammoth. These varieties will afford a succession of fine broccoli for daily use from the time cauliflowers cease to produce in autumn until their return, about the end of November.

Three small successional sowings of early white stone turnips may be made between the beginning and the end of the month—a repetition of the sowings being needful, lest the first should happen to start off prematurely to seed, which is quite a usual occurrence with the first early-sown crops of carrots and turnips.

Another slight hot-bed may now be made upon which to plant the cucumbers and melons sown last month, and to carry on growing tomatoes, capsicums, balsams, cockscombs, and globe amaranths, or any other seeds which are benefitted by a gentle bottom heat.

The celery sown on a hot-bed last month may now be gradually inured to exposure, and, when sufficiently hardened off, may be thickly planted out in a moist shady situation, and very frequently watered until finally transplanted, as directed, in the January calendar. The various annual pot-herbs may now be sown—such as summer savory, sweet marjoram, sweet basil, bush basil, and marigolds; and either the seed may be sown, or last year's plants transplanted of such biennial and perennial sweet and pot herbs, as thyme, sage winter savory, pot-marjoram, balm, borage, spearmint, peppermint, hyssop, and lavender; and of such as bear the reputation of possessing medicinal virtues—such as rosemary, feverfew, penny-royal, camomile and horehound.

The roots of rhubarb, though not beginning to unfold their leaves, may still be safely transplanted, especially when lifted with a ball of soil adhering; and the roots of asparagus, seakale, horse-radish, globe and Jerusalem artichokes, will also still bear removal with equal certainty of success.

The transplanting of gooseberries, currants, raspberries, strawberries, apples,

and other fruit trees, as well as forest trees, should by the end of the month be completed for the season; for the parching north-west winds which sometimes blow at intervals from the beginning or middle of October are unfavorable to the re-establishment of late removed fruit and forest trees.

The seeds of sweet peas and mignonette may continue to be sown for successional bloom, with all the numerous sorts of hardy or half-hardy annual biennial, or perennial flower seeds. Early in the present month is also a suitable season for the planting of roses, fuschias, hollyhocks, dahlias, chrysanthemums, pinks, carnations, and many other varieties of similar ornamental herbaceous flowering plants, which, in their season, impart to the flower borders a pleasing gaiety and fragrant perfume.

Greenhouse plants re-potted last month, will, every fine day, require to have an abundance of air, so as to secure a healthy, vigorous growth—an important point in the successful culture of greenhouse plants to be aimed at, and under proper treatment, of very easy attainment, by a rigid adherence to the usual rules which govern successful cultivation; these mainly consist in profuse ventilation, frequent watering in bright weather, a moist atmosphere secured by frequent sprinkling, together with an absence of the greenhouse insect pest, known by the common name of green fly, the removal of which is easily effected on its first appearance by syringing overhead with tobacco water, or by fumigating with tobacco smoke, either of which will be found perfectly efficacious.

Grass lawns, walks, and verges will now have grown sufficiently to require their first mowing, rolling, and sweeping. If each of these operations is carefully and well performed upon this occasion, the lawn will be much more easily mown and kept neat throughout the summer. All beds or borders, standing on grass lawns, which are dug during autumn and winter, will now require to be neatly raked, so as to fit them for the reception of annual and biennial flower seeds.

October.

Continue the sowing of flowering broccoli, adhering to the varieties previously recommended. Early in the month make a final sowing of Seymour's superb white or Manchester red celery, and also sowings of curled parsley, globe savoy, Brussels sprouts, curled greens, and cauliflowers. Make successional sowings of early white stone turnips, spinach, cress, mustard, radish, lettuce, endive and red beet. Even onions may still be sown; more, however, for the purpose of drawing green throughout the summer and autumn, and thus saving the bulbs of earlier and better crops. The varieties of early and late cabbages may also be sown, and during showery weather the early spring-sown plants of each may be advantageously transplanted. Carrots, parsnips, salsafy, and scorzonera may still be sown; and now is a suitable time to commence first small sowings of scarlet runners and dwarf french beans. These first sowings are not, however, to be relied upon; for some reasons it happens that a long period of fine weather may be succeeded by a single chilly night, accompanied with a light hoarfrost, by which the first crops of scarlet runners, French beans, and some other tender plants, are partially swept off; hence the necessity for successional sowings.

Cucumbers and melons planted on a hot-bed last month will now require to be finally moulded; and to render them abundantly fruitful they ought to be stopped at every second joint, and sprinkled with water on the afternoon of every warm day, closing them in early with a moist, warm atmosphere. Tomatoes and capsicums, balsams, cockscombs, and amaranths sown in August and September will now need to be potted off singly.

Towards the end of this month the out-of-doors hardy-ridge cucumbers, water-melons, pie-pumpkins, gourds, vegetable-marrows, and late tomatoes may be sown within any sheltered enclosure. All of these are very tender, and, where proper conveniences exist, it is the safest plan to sow them in flower pots, placed either in a glass frame, or within the window of a dwelling house, until the seeds have germinated, and the plants are about an inch in height; after which they may for a few days be gradually inured to exposure, by placing them out during

the day and keeping them in at night; and when thus sufficiently hardened off they may be planted out in any warm, sheltered situation, and for a time slightly protected by a temporary covering at night.

Strawberry plants bloom much more vigorously when frequently watered during dry weather. The seed-stems of rhubarb and seakale exercise a very exhausting power over the roots, and should all be cut away as soon as perceptible rhubarb will be greatly benefitted by frequent heavy waterings. Some of the finest rhubarb yet grown has been produced after repeated drenchings with soap-suds.

Flower seeds of all the hardy and half-hardy annuals may still be sown; and now is a suitable time to commence sowing the more tender varieties, such as convolvulus major, tropaeolum canariense, petunias, nasturtiums, and out-of-door balsams. These and other similarly-delicate kinds liable to suffer from hoarfrosts may, with tolerable safety, be sown towards the end of this month on the open borders.

Hyacinths, anemones, ranunculuses, and other bulbs now in flower, will have their blooming period greatly prolonged by frequent watering and shading from the overpowering brightness of the mid-day sun.

Successful culture of potted plants during the previous months of spring will now begin to clothe the greenhouse with healthy foliage and a profusion of beautiful bloom, the gaiety of which will richly reward the cultivator's earnest, anxious exertions, who will now begin to water more freely at the root, and more sparingly overhead; for water sprinkled over blooming plants extracts the delicate colors of the petals, washes off the handsome pollen which not unfrequently adorns the anthers and stigma of the flowers, and hastens more rapidly to decay the too evanescent beauty of handsome flowers, which a drier atmosphere would possess the power of greatly prolonging.

Continue to maintain a warm, moist atmosphere, syringing with water of the same temperature as the house, and closing early every afternoon.

All flower beds or borders occupying a position upon or standing by the margin of grass lawns, should now be fully planted with greenhouse and other plants well suited for summer decorations, such as geraniums, verbenas, calceolarias, cinerarias, fuchsias, heliotropes, carnations, and hybrid perpetual roses in pots; all of these with a fair proportion of blush and dark China roses, judiciously blended, will maintain throughout the whole of the summer and autumn a great profusion of bloom, combined with a pleasing diversity of and very enjoyable perfume.

November.

Successional sowings of white stone turnips may continue to be made; for, to have these in perfection, it is best to make frequent small sowings, using the roots, only when they are young and tender. Swede turnips sown now will be fit for use in winter; for, although they are usually considered a field crop, they are also a very excellent winter vegetable.

Further supplies of spinach, and repeated sowings of peas and broad beans may continue to be made; should the soil happen to be dry at the time of sowing any of these crops, it is an excellent plan, after the drills have been formed, to run a pottol of water along the bottom of each, immediately after which the seeds may be sown and covered in. This is a much better and more natural plan than steeping seeds, and the ground will retain the moisture thus imparted better than by surface-watering, whilst the germination of the seed will be considerably accelerated thereby. Crops, however, which have recently been sown will be greatly benefitted by repeated surface-waterings during dry weather. This assertion is sometimes challenged by the inexperienced and unobservant.

Successional sowings of cress, mustard, radish, endive, and lettuce can be continued. Spring-sown early and late cabbages can be transplanted, and additional sowings made; any other sorts of winter greens fit for removal may now begin to be transplanted, care being taken to select suitable weather, and a fit condition of the soil.

Vegetable-marrows, cucumbers, gourds, pumpkins, water-melons, and tomatoes raised in pots, as previously directed, may now, if omitted last month, be planted out in a sheltered situation; each of which except the tomatoes be planted in threes, each three standing about a yard apart. The first few days after removal they should be constantly shaded and frequently watered. Tomatoes may be planted at the bottom of a paling to be trained against it, or in continuous lines across the garden, twelve inches distant in the line, and to be ultimately supported by branches similar to pea-stakes; or bricks may be placed upon the surface, and the plants pegged down upon them, the radiating heat from which rapidly ripens the fruit.

Fruit trees, especially vines, peaches, and nectarines, are liable to produce more young wood than is either favorable to the future production of fine fruit, or conducive to the general vigor and symmetry of the tree. Pinch out, therefore, with the finger and thumb, all seemingly superabundant shoots, leaving only such as are likely to leave the tree symmetrical and well-proportioned.

Established raspberries, especially on a hot, dry, soil, are liable at this season to throw up numerous suckers, which should either be frequently cut with a garden hoe, or very carefully lifted with a fork; for they are produced at the expense and to the great injury of the parent fruit-bearing plants, at the bottom of each of which from three to five young shoots, left for next year's fruit-bearing canes, are amply sufficient.

Strawberries out of bloom should have frequent liberal waterings, to assist them in swelling their fruit.

Flower gardens should be neatly hoed and raked, and sweet peas, Brompton stocks, dahlias, hollyhocks, and other tall growing plants, will now require to be staked or otherwise supported; whilst all the other dwarf-growing and choicer sorts of flowers will have their brilliancy of color and duration of bloom greatly prolonged by frequent shading and watering.

The greenhouse will now be profusely gay with all the rich and gaudily-colored flowers, which geraniums, fuchsias, and verbenas in a full blaze of bloom can impart, brought out in contrast and heightened in effect by the gaiety of numerous other, flowering plants, exhibiting every shade of color, as well as a large diversity of foliage.

The duration of this display will be best maintained by watering freely at the root only, by airing largely every calm day, and by shading the house lightly from the brightness of the mid-day sun.

Climbing plants, growing up the rafters and columns of the house, will require frequent pruning and training, so that the beauty of their gay blossoms may not be obscured by the density of overcrowded leaves and branches.

Flower beds standing upon grass lawns, which have been well filled with flowering green house plants, now starting forth into vigorous growth, will not only require at this season frequent watering, but also continued attention to tying and staking; for rapid-growing, soft-wooded plants, like dahlias, are liable to be broken with the wind, unless supported by strong stakes, and tied in at least once every week; care being taken to bind very loosely, so as to allow room for the growth of the daily-swelling stems, which require ample room for expansion.

December.

Exuberant growth in gardens everywhere prevails, and especially amongst fruit trees, which now require to have both the fruit and young growths properly thinned; the rapid growths of the stocks of fruit trees and roses fit them for commencing the operation of budding, care being always taken to select for the operation a showery or cloudy day.

French beans and scarlet runners may be planted, and additional sowings of radishes, lettuces, cress, and mustard may be continued; but the chief crops which claim attention this month are turnips, a large breadth of which should now be sown for winter use. The yellow Swede, for use as a vegetable, should be sown as

early as possible in December, and the yellow and white garden varieties about the end of the present and the beginning of the ensuing month.

The earlier part of the present month is usually characterised by frequent showers, of which advantage should be taken to plant out cabbages, cauliflowers, savoy, Brussels sprouts, and flowering broccolis, all of which ought now to be extensively planted; for upon the exertions made at this season the limited or plentiful supply of winter vegetables will entirely depend.

Flower borders should now be exhibiting a profusion of roses, fuchsias, geraniums, pinks, carnations, stocks, and sweetwilliams, with many sorts of flowering bulbs and numerous varieties of lovely annuals; and though at Christmas we can neither suspend "mistletoe boughs" from the ceilings of our dwellings, nor display bunches of hollyberries, yet by the time of its arrival we shall be able to pile our tables with delicious strawberries, and revel amid the fragrance and beauty of wreaths of blooming roses-luxuries which the noblest and wealthiest of England's aristocracy cannot at this season obtain.

Greenhouse plants which have done blooming may now be removed to a cold frame, or placed under the shade of a wall or fence having a southerly aspect. The removal of these from the shelves of the house will afford room for the introduction from the melon and cucumber frame of such handsome flowering tender and other annuals, in pots, as balsams, cockscombs, globe amaranths, white and purple-egg plants, phlox, drummondii, humea elegans, gallardia picta, blue nemophila, coreopsis drummondii, sensitive plant, and other similarly ornamental and interesting varieties, all of which will add greatly to the attractions of the greenhouse, and aid materially in maintaining its continued gaiety throughout the whole of the summer, and some of the months of autumn.

Ornamental hedges bounding grass lawns and shrubberies will now have made growth sufficiently long to require close trimming in, for all such screens, which are intended not merely for shelter, but also for ornament, ought to be neatly trimmed at least twice every year. The hedge will thus very soon acquire a desirable density and neatness of appearance, thereby blending both the advantages of improved shelter and greater ornament, two very desirable acquisitions, both of which tend greatly to increase the enjoyment derivable from ornamental gardening.



Towns and Business Directories

OF THE

DARLING DOWNS.

—O.O.—

Toowoomba.

THE town of Toowoomba, the capital of the Darling Downs, is situated on the summit of the Great Dividing Range, at an elevation of 1940 feet above the level of the sea. It was not originally intended for, or surveyed as, a site for a town. Owing to the hostility manifested by the early pioneers to any encroachment on their runs for townships or other purposes, the few persons who were anxious to do business with the men on the stations were obliged to settle down at Drayton. At one time Drayton was a place of considerable importance. It possessed a hall of justice, built of the most primitive materials, and on court day, which was generally held once a month, the town was full of country visitors, and a very large amount of business was transacted. In 1855, Toowoomba, which is an aboriginal name, signifying "*Great in the Future*," began to attract attention, and in that year a large quantity of land was sold by the New South Wales Government in farm lots as suburban to the town of Drayton. As Toowoomba was the point of ingress and egress over the Main Range, a large amount of traffic passed through it, and occasionally as many as thirty or forty bullock-teams have been seen in one encampment on what is now known as the Mort Estate, behind the Royal Hotel. In 1858 the population of Toowoomba was considerably increased, and farming on a small scale was carried on by several persons. On the separation of the colony in 1859, Drayton and Toowoomba and the surrounding suburbs were formed into an electoral district, returning one member to Parliament. The number of electors on the roll at the first general election was 243. It now returns two members to Parliament, and has an electoral roll of 1800. In 1860 the population had increased to such an extent as to justify the inhabitants in applying for incorporation under the Municipal Institution Act of 1858. The town was accordingly proclaimed incorporated on the 24th of November of that year. The area comprised within the municipality is 2733 acres, and is divided into three wards. The Municipal Council consists of nine aldermen, three for each ward, one of whom is annually chosen as Mayor. One alderman retires from each ward annually, so that the ratepayers have ample means of infusing new blood into the management of their local affairs. The increase of population has caused a recast of the wards necessary, and in future the three wards will be known as South Ward, East Ward, and West Ward.

The population of Toowoomba, according to the last census, was 5207, but it may be fairly calculated now at over 6000, and that of the suburbs, including Drayton, Highfields, Meringandan, and Emu and King Creeks, and the various agricultural areas, at 14,000—making a total of 20,000. The properties that were sold by the Crown in large blocks have been mostly subdivided, and the town now presents the appearance of a bustling, active place of business. The climate is, without exception, the finest in Queensland, and now that the railway has been extended to the metropolis, Toowoomba has become a favorite place of resort to those desirous of leaving the rather warm climate of Brisbane to enjoy the cool, invigorating

breezes of the Downs. His Excellency the late Sir Arthur E. Kennedy selected Toowoomba as a locality for a summer residence, and every year rented a large brick building on the summit of the Range for the purpose. Ten acres of land have been reserved on the Main Range as the site for a summer residence of the future governors of Queensland.

Toowoomba has 12 places of public worship—the Church of England (2), the Church of Rome, Wesleyan, Presbyterian (2), Congregational, Baptist, Primitive Methodist, Lutheran, and Independent German Church. A Jewish Synagogue has also been erected.

In schools the town and district are well provided for. There are twelve primary schools, and one in course of erection near the Queen's Park, and two conducted in connection with the Roman Catholic Church. On the 1st January, 1876, the new Education Act came into operation, and from that date the teaching in all State schools has been purely secular; State aid to non-vested schools ceased at the end of 1880. A State Grammar School has been erected at a cost of £10,000. A Mechanics' Institute and School of Arts has long been established, and a new building in connection with the institution has been erected at a cost of £3500.

The town is well supplied with water, which is laid on to most of the streets of the Municipality. The cost of the waterworks was £20,000.

The public hospital is under the control of the Government. It is supported partly by voluntary contributions, and partly by State aid. It has accommodation for 25 male patients and 12 female patients. The average number of admissions during the year is 260 males and 50 females. The average number of patients in weekly during the year is 32. It is attended by three honorary surgeons, and is managed by a committee of eight members, and is under the superintendence and management of Dr. Flood, as house surgeon. The average amount of voluntary contributions is £500 per annum. The old hospital buildings are converted into a public school, and a new hospital has been erected at a cost of £9500, exclusive of £1000 paid for the site.

The industries of the town and district are steadily progressing. There are two flour mills, four steam saw mills, two foundries, a large and extensive brewery, with malting-house attached; two tin-plate working establishments; boot factories; cordial and steam aerated water manufactories; coach-building establishments, wheelwrights, three tanneries, and a soap factory.

The other public institutions are the Post Office, Telegraph Office, Railway Offices, Works Office, Land Office, Court House, Gaol, and Reformatory for young girls. A large and handsome two-storey block of public buildings has been erected in Margaret-street. The ground floor is occupied by the Public Lands and Public Works Departments as offices for the various officers; and the upper storey for the holding of the Assizes, the District Court Sittings, and the ordinary police business. There are also offices and retiring rooms for the judges, magistrates, jury, witnesses, and the various officers of the court. The whole block is surmounted by a clock tower, sixty feet in height, in which is fitted a large four-faced clock, purchased in London at a cost of £250, which chimes the quarter hours, and the striking of the hours can be heard all over the town.

A new Town Hall has been completed and furnished at a cost of £4100. The hall is one of the most handsome and commodious in the town, and has a gallery. Suites of rooms have been supplied for all the officers of the Corporation.

Toowoomba has a public park of 70 acres, and a portion of it is now laid out as a Botanical Garden, and made a healthy place of recreation from funds supplied by the Legislature.

There is one Masonic Lodge, three lodges of Oddfellows, a Rechabite Society, a Blue Ribbon Society, and two other benefit societies. The Caledonians and Hibernians have each a society. There is also an excellent Fire Brigade, and a strong Liberal Association.

Toowoomba has two newspapers—*The Toowoomba Chronicle*, published on the mornings of Tuesdays, Thursdays, and Saturdays; *The Darling Downs Gazette*, published on Mondays, Wednesdays, and Saturdays.

In addition to the Waterworks, a Gas Company has been formed to light the streets, the stores, and all the public offices with gas, and is now in full operation.

There are two agricultural societies in Toowoomba; one holds its exhibition in August, when live stock is chiefly exhibited—the other in January, when grain, vegetables, fruit, flowers, and wines are exhibited. Each society is assisted by the Legislature to the extent of £ for £ raised by private subscription to the extent of £200. There is also an Horticultural Society, for the exhibit of flowers, &c.

The present Mayor of Toowoomba is John Garget, Esq., and the Aldermen are Messrs. Chas. Campbell, Malcolm Geddes, Jas. Taylor, Edmund Boland, John Fogarty, John Giles, Benjamin French, and Geo. W. Griffiths. Mr. John M. Flynn is Town Clerk; Mr. Walton, Rate Collector; and Mr. Thomas Stockham, Nuisance Inspector.

The Toowoomba Municipality comprises an area of 2733 acres, and is divided into three wards. The estimated population is over 6000, and the estimated number of dwellings 1201. The estimated value of the rateable property is £620,559, and its assessed annual value £49,670 10s. The amount of rates levied at 1s. in the £ was £2483 10s. 6d. The Endowment from the Consolidated Revenue of the colony is £ for £ of rates actually received. The water rates levied this year amounted to £2302 16s.

The Parliamentary Representatives of Toowoomba are the Hon. W. H. Groom (Speaker of the Legislative Assembly) and Robert Aland, Esq.; of Aubigny, Jas. Campbell, Esq.; of Darling Downs, the Hon. W. Miles (Minister for Works) and Francis Kates, Esq.

The Police Magistrate is G. P. M. Murray, Esq.

In whatever view Toowoomba is regarded, situated as it is in the centre of a rich pastoral and agricultural district, possessed of natural and climatic advantages unexcelled, and railways branching from it in all directions, it is impossible not to be impressed with the promising future that lies before it. Within the past twenty-six years it has grown from a village, with a population of two hundred souls, to its present large dimensions. In the next ten years, if its growth is as steady and continuous as in the past, it must become—as in fact it may be said to be now—the most important inland town in Queensland.

The suburbs of Toowoomba, including the populous district of Highfields on the north, and the prosperous settlements of Emu and King's Creeks to the south, and on the Westbrook and Eton Vale Homestead Areas, are occupied chiefly by a farming population. In the suburbs are several beautiful gardens that would do no discredit to any country in the world. Here will be found growing in abundance apples, pears, apricots, peaches, nectarines, mulberries, oranges of all descriptions, plums of all varieties, loquats, quinces, and other fruits of all kinds. The grape grows here in great abundance, and is cultivated with great care and attention by several German colonists, who have also manufactured wine of excellent quality. Some of the gardens are places of public resort, and are a sort of Baden Baden on a small scale.

Highfields, in addition to its agricultural resources, has vast quantities of timber, which gives employment to a large number of hands. It has four steam saw mills, and supplies the districts for miles around with the most valuable timber. A branch railway from Mahoney's Gate to Geham via Meringandan has been constructed, and is now open for traffic, and the second section to Crow's Nest has been approved by Parliament, and the contract for the line accepted. Trains run each way twice a day three times a week.

Emu, King, and Spring Creeks, the Back Plains, North Branch, and the various Homestead Areas, form the most prosperous agricultural settlements in Queensland, and the same may be said of the districts south of Warwick. Wheat, barley, oats, and lucerne are grown here in large quantities, and the hay, when pressed in bales, is sent by rail to the Brisbane markets. It is here that the cross-bred Leicester sheep and lambs are placed in lucerne paddocks, and when in condition are despatched by rail to the markets of Toowoomba, Ipswich, and Brisbane.

Local Government Offices.

LANDS AND SURVEY.—Lands' Commissioner—J. R. Warner ; District Surveyor—A. McDowall ; Land Agent—J. R. Warner—Clerk and Draftsman—T. W. Davidson ; Crown Bailiffs and Crown Lands' Rangers—D. Donavon and S. J. Morgan.

POST OFFICE.—Postmaster—G. W. Glanville ; Assistant—Louis Sawyer ; Junior Clerk—B. Crow ; Letter Carriers—A. Quelch, J. O'Brien.

ELECTRIC TELEGRAPH DEPARTMENT.—Manager—O. G. Langley ; Operators—J. T. Cridge, T. W. Black ; Learner—W. Hallinan ; Line Repairer—James South ; Messengers—R. Draney, T. Draney.

GOVERNMENT SAVINGS BANK.—Officer in Charge—G. W. Glanville. Open every day from 10 a.m. to 4 p.m., and on Saturday evenings from 7 to 9.

POLICE OFFICE.—Police Magistrate—G. P. M. Murray ; Clerk of Petty Sessions—J. A. Boyce ; Inspector of Police—William Harris.

INSPECTOR OF BRANDS.—F. H. Gadsden.

REGISTRAR OF BIRTHS, MARRIAGES, AND DEATHS.—Toowoomba—J. A. Boyce ; Drayton—J. A. Boyce.

RAILWAYS.—Stationmaster—J. McGrath ; Assistant Stationmaster—John McEnroe.

PUBLIC SCHOOLS.—North Ward, Male Head Teacher—R. Hodgson ; North Ward, Female Head Teacher—Miss Hirst ; South Ward, Head Teacher—W. Gripp ; South Ward, Head Female Teacher, Miss North.

COMMISSIONER FOR AFFIDAVITS.—G. P. M. Murray, Hamilton and Sons, J. A. Boyce, and C. H. B. Mackay.

GOVERNMENT MEDICAL OFFICER.—Edwin Roberts.

TOOWOOMBA GAOL.—(Girls Reformatory).—Superintendent—Henry Blaney ; Matron—Mrs. Blaney.

Public Institutions.

GOWRIE DIVISIONAL BOARD.—Chairman—W. Crawford ; Members—Hon. J. Taylor, G. McCleverty, E. Fitzpatrick, John Fahey, James Campbell, M.L.A. ; Clerk and Foreman of Works—G. N. Walker ; Office—Russell street.

JONDARYAN DIVISIONAL BOARD.—Chairman—Hon. J. Taylor, M.L.C. ; Members—J. H. Davidson, George Whittaker, R. Falkiner, C. Campbell, D. Macintosh, G. G. Cory, F. A. Gore, and F. West ; Clerk and Foreman of Works—G. F. Bennett ; Office—Russell street.

ROSALIE DIVISIONAL BOARD.—Chairman—Hon. J. F. McDougall, M.L.C. ; Members—H. V. King, Hon. W. H. Groom, M.L.A., J. Campbell, M.L.A., J. Mathieson, H. P. Dunn ; Clerk and Foreman of Works—Sydney G. Roberts ; Office—Railway Buildings.

MIDDLE RIDGE SHIRE COUNCIL.—President—M. Stenner ; Councillors—N. Murray, Henry Wagner, E. Pillar, W. Freyling, and P. Flegler ; Clerk and Foreman of Works—F. Waite ; Shire Hall—Hume street.

MUNICIPAL COUNCIL.—Mayor—J. Garget ; Aldermen—J. Giles, C. Campbell, E. Boland, G. W. Griffiths, Hon. J. Taylor M.L.C., Malcolm Geddes, John Fogarty, B. French ; Town Clerk—J. M. Flynn ; Rate Collector—J. Walton ; Foreman of Works—W. Thompson ; Inspector of Nuisances—T. Stockham.

TOOWOOMBA GRAMMAR SCHOOL.—Trustees—Hon. F. T. Gregory, M.L.C. (Chairman), Hon. George King, M.L.C., E. W. Pechey, E. D. Hodgson, F. H. Holberton, G. D. Caswell ; Head Master—Arthur Mortimer Nesbitt, M.A. ; Second Master—Thomas Ledward, B.A. ; Third Master—D. S. Robertson, B.A. ; Military Drill Instructor—Color-Sergeant Freeman.

SCHOOL OF ARTS.—President—J. T. Smith ; Vice-Presidents—J. S. McIntyre, W. Boys ; Committee—H. Pointer, W. Gripp, J. Fletcher, J. Tolmie, W. Dutton, H. Blaney, J. Kilham, G. Black, J. A. Boyce, J. Ruthning ; Treasurer—D. A. Harrison ; Secretary—L. Barnett.

TOOWOOMBA HOSPITAL.—Chairman—R. Aland, M.L.A.; Treasurer—C. G. Alford; Committee—Hon. W. H. Groom, M.L.A.; G. P. M. Murray, R. W. Scholefield, C. G. Alford, Hon. F. H. Holberton, S. G. Stephens, J. S. McIntyre; Honorary Surgeon—Dr. Roberts; House Surgeon, Dr. Flood; Secretary—J. Fletcher; Matron—

DRAYTON AND TOOWOOMBA CEMETERY.—Trustees—R. Aland, M.L.A. (Chairman), S. G. Stephens (who acts as Honorary Secretary), W. H. Groom, M.L.A., Thomas Allen, Joseph Benjamin, J. H. Robertson, D. Howlin, and H. L. E. Ruthning.

TOOWOOMBA FIRE BRIGADE.—Superintendent—R. Filshie; Deputy Superintendent—M. Doyle; Secretary—I. Barnett; and 17 firemen.

TOOWOOMBA FIRE BRIGADE BOARD.—His Worship the Mayor (J. Garget), G. P. M. Murray, P.M., Messrs. Boys, Griffiths, Grimes, and Stephens; Secretary—I. Barnett.

BANKS.—Bank of New South Wales—Manager—Charles G. Alford; Queensland National Bank—Manager, J. P. McKenzie; Australian Joint Stock Bank—Manager, F. W. E. Baxter; Union Bank of Australia—Manager, A. Wooldridge.

NEWSPAPERS.—The *Toowoomba Chronicle*, published every Tuesday, Thursday, and Saturday; the *Darling Downs Gazette*, published Monday, Wednesday, and Saturday.

Defence Force.

A. COMPANY.—Captain C. M. Paul; Senior Lieutenant—H. L. Groom; Junior Lieutenant—G. Godsall.

Lodges and Friendly Societies.

MASONIC.

SOUTHERN CROSS LODGE, E.C., No. 1315.—J. Roberts, W.M.; Wm. Harris, S.W.; G. W. Griffiths, J. W.; R. Aland, Esq., M.L.A., Treasurer; I. Barnett, Secretary; J. W. Boys, S.D.; J. Ruthning, J.D.; W. Hurford, J.G.; W. Dutton, Organist; T. Hicks, O.G.

D. D. ROYAL ARCH CHAPTER, S.C., No. 194.—J. Kilham, Z.; J. Roberts, H.; T. Trevetham, J.; I. Barnett, E.

FRIENDLY.

DARLING DOWNS DISTRICT, I.O.O.F., M.U.—District Officers—J. Ruthning, P.G.M.; W. Fliteroft, D.P.G.M.; W. Hurford, P.C.S.

LOYAL DARLING DOWNS DISTRICT, I.O.O.F., M.U.—C. F. Edwards, Jun., N.G.; W. Daniels, Y.G.; W. J. Spalding, Financial Secretary.

LOYAL LINK OF FRIENDSHIP LODGE, I.O.O.F., M.U.—E. Eggleton, N.G.; F. Snell, V.G.; J. Voght, E.S.; J. Ruthning, F.S.; J. Booth, Treasurer; C. Turner, P.N.G.

DARLING DOWNS CALEDONIAN SOCIETY.—President—H. M. Nelson, M.L.A.; Vice-Presidents—J. Stirling and J. Graham; Treasurer—J. McDonald; Secretary—Jas. Tolmie; Committee—C. Campbell, A. Munro, R. A. Dakers, H. Pointer, J. Renwick, J. Campbell, M.L.A., D. Blackstock, W. Annand, A. Cameron, H. Renwick, W. Bruce, Jas. Stirling, and J. Paton.

PROTESTANT ALLIANCE FRIENDLY SOCIETY, No. 15, BEACONSFIELD LODGE.—W. Bruce, W. M.; F. Cox, D.M.; M. Flohr, P.M.; J. Walton, Chaplain; W. Stuart, S.E.; W. Tour, J.E.; Backen, I.G.; J. Freidlein, O.G.; C. Newman, Treasurer; J. G. Muss, Secretary.

No. 9. LODGE.—Otto Lindgran, W.M.; George Searle, D.M.; George Ray, P.M.; W. Annand, Treasurer; James Creighton, Secretary.

GRAND UNITED ORDER OF ODDFELLOWS.—W. Guttridge, N.F.; R. Fitzpatrick, N.G.; F. Hutkinson, V.G.; G. Schwilk, F.S.; T. Charington, E.S.; F. Robinson and J. Wenley, Trustees; C. Quinn, Treasurer.

RAILWAY BENEFIT SOCIETY.—President—B. Crow; Committee—F. Cox, J. Lee, J. O'Sullivan, J. Goodwin, J. Lapworth, A. Drew; Treasurer—P. Mansford; Secretary—A. Wyeth.

INDEPENDENT ORDER OF RECHABITES.—R. Winders, P.C.R.; H. Wilkinson, C.R.; G. Smart, D.R.; W. H. Winders, junr., Secretary; W. H. Wooley, Treasurer; C. Rowbotham, M.S.; W. Reid, W.S.; W. Besant, Levite; J. W. Lowry, Guard.

LOYAL ORANGE LODGE, No. 2, TOOWOOMBA.

LOYAL ORANGE LODGE, No. 31, TOOWOOMBA.

STAR OF DRAYTON, TRUE BLUES, No. 34.

HIBERNIAN AUSTRALIAN CATHOLIC BENEFIT SOCIETY.—Toowoomba Branch. —President—John Reardon; Vice-President—J. Cockeran; Treasurer—M. Comerford; Trustees—Martin Doyle, Peter Healy, J. Fahey; Secretary, J. O'Regan.

Building Societies.

THE TOOWOOMBA PERMANENT BENEFIT BUILDING AND INVESTMENT SOCIETY.—Chairman—Hon. W. H. Groom, M.L.A.; Directors—W. Hodgen, R. J. Barry, James Campbell, M.L.A., John Hennessey, E. W. Robinson, R. Newton; Secretary—B. J. Beirne.

TOOWOOMBA BUILDING SOCIETY, No. 4.—Trustees—Messrs. J. S. M'Intyre, Geo. Black, F. H. Holberton, Chas. Campbell; Directors—Messrs. Wm. Harris, F. H. Bauer, E. Wilcox, G. J. Reuter, J. Tucker, Thos. Trevethan; Secretary—S. Stephens; Treasurer—Queensland National Bank; Auditors—D. A. Harrison, J. Fletcher; Office—Neil-street, Toowoomba.

Insurance Societies.

COMMERCIAL UNION ASSURANCE COMPANY.—Gregory & Scholefield, Agents.
LONDON AND STAFFORDSHIRE COMPANY.—Wittenberg and Co., Agents.
STANDARD NEW ZEALAND COMPANY.—Wittenberg and Co., Agents.
QUEENSLAND INSURANCE COMPANY.—E. W. Robinson, Agent.
LONDON, LIVERPOOL, AND GLOBE.—J. S. M'Intyre, Agent.
THE MUTUAL ASSURANCE SOCIETY OF VICTORIA.—J. S. M'Intyre, Agent.
THE NEW ZEALAND INSURANCE COMPANY.—G. B. King, Agent.
AUSTRALIAN MUTUAL PROVIDENT SOCIETY.—M. Beegling, Agent.
MUTUAL LIFE ASSOCIATION OF AUSTRALASIA.—E. Marwedel and Co, Agents.
STANDARD OF LONDON.—E. Marwedel and Co., Agents.
SOUTH BRITISH INSURANCE SOCIETY.—S. G. Stephens, Agent.
QUEEN INSURANCE COMPANY OF LIVERPOOL AND LONDON.—D. Blackstock, Agent.

VICTORIA FIRE AND MARINE INSURANCE COMPANY.—R. J. Barry, Agent.

Agricultural Societies.

ROYAL AGRICULTURAL SOCIETY.—Established 1861.—President—Hon. James Taylor, M.L.C.; Vice-President—G. Clarke, Esq.; Committee—Messrs. W. B. Slade, M. C. Mason, E. D. Hodgson, F. A. Gore, R. Aland, M.L.A., R. W. Scholefield, H. D. Caswell, E. O. W. Hill, W. Hogarth, C. Williams, H. V. King, and H. M. Nelson, M.L.A.; Secretary—G. B. King.

DRAYTON AND TOOWOOMBA AGRICULTURAL AND HORTICULTURAL SOCIETY.—Established 1863.—President—Hon. W. H. Groom, M.L.A.; Vice-presidents—Dr. Garde and J. W. Mattinson; Secretary—H. Symes; Committee—T. W. Robinson, J. Long, J. Gaydon, H. Pointer, G. Seale, J. Fahey, M. Stenner, H. Herzer, J. Roessler and W. Goodsall.

Sporting Clubs.

TOOWOOMBA AMATEUR TURF CLUB.—President—Hon. James Taylor, M.L.C.; Vice-President—M. C. Mason; Committee—H. D. Caswell, M. F. Ramsay, G. G. Cory, T. W. Brown, T. W. Garde, Walter Kent, Jas. Taylor, Jun., W. R. Robinson, and R. W. Scholefield; Hon. Treasurer—J. P. Mackenzie; Hon. Secretary—R. W. Scholefield.

UNITED TOOWOOMBA CRICKET CLUB.—Patron—His Excellency Sir Anthony Musgrave, K.C.M.G.; President—Hon. W. H. Groom, M.L.A.; Vice-Presidents—E. D. Hodgson, Esq., and F. H. Holberton, Esq.; Committee—Messrs. C. G. Alford, C. Hamilton, and F. Taylor; Secretary and Treasurer—C. Hodgson.

Ecclesiastical.

CHURCH OF ENGLAND.—Incumbent, St. James'—Rev. Thomas Jones, assisted by the Rev. Clifford Power; St. Luke's—Rev J. Vosper; Deacon—Rev. J. Hunt.
ROMAN CATHOLIC.—Resident Priests—Revs. J. O'Connell and — Cumming.
PRESBYTERIAN (2).—Resident Ministers—Neil-street, Rev. W. S. Rathjen; Bell-street, Rev. Dr. Nelson; Assistant—Rev. S. I. Alden.
WESLEYAN.—Resident Minister—Rev. F. Duesbury.
CONGREGATIONAL.—Resident Minister—Rev. G. Hervey.
PRIMITIVE METHODIST.—Resident Minister—Rev. Wm. Faulkner.
BAPTIST.—Resident Minister—Rev. W. Higlett.
GERMAN LUTHERAN.—Pastor—Rev. — Langerbecker.
INDEPENDENT GERMAN CHURCH.—Pastor—Rev. —————
SUNDAY SCHOOLS are established in connection with the Church of England, the Roman Catholic, Presbyterian, Baptist, Wesleyan, and Congregational Churches, and at the German Lutheran Church.
JEWISH SYNAGOGUE.—Minister—(Office vacant).

Saw Mills,

TOOWOOMBA SAW MILLS.—Filshie and Broadfoot, Proprietors.
ARGYLE SAW MILLS, HIGHFIELDS.—Messrs. A. & D. Munro, Proprietors.
HIGHFIELDS SAW MILLS.—E. W. Pechey, Proprietor.
OUTER HIGHFIELDS SAW MILLS.—E. W. Pechey, Proprietor.
AUBIGNY SAW MILLS, HIGHFIELDS.—Messrs. Cameron & Hebbel, Proprietors.
VICTORIA SAW MILLS, RUTHVEN STREET.—Joseph Jenkins.

Business Directory.

The following forms a list of the business men of Toowoomba, and the profession and trade of each of them :—

MERCHANTS AND STOREKEEPERS.—Paul Boys, and Co., Marwedel and Co., Alexander and Munro, Beirne and Nihill, Powell and Palethorpe, J. Giles, H. Stevens and Co., Marshall and Pointer, Renwick Bros., Wilcox Bros., D. Paterson, J. W. Mattinson, Wittenberg and Co., J. Tucker and Co., J. P. McLeish and Co., A. Anderson, J. Atkinson and Co., Quong Sang, W. Proven, J. Fogarty, W. Ward, C. and J. Kenealy, Russell Wilkins, Co-operative Stores, J. French, Nuss and Anderson.

INKEEPERS.—John Long (Imperial Hotel), Mrs. Thompson, Edward Pierce, F. Wockner, J. Hennessey, C. Perkins, J. Scully, J. Hemsworth, J. Collins, R. Burge, E. Oelkers, James Perkins, M. Heffernan, M. Comerford, D. A. Harrison, J. Garvey, C. Nolan, W. Gentle, H. Fox, D. Buckley, Mrs. P. Nolan, J. Cheeseman, P. Hallinan, D. Schultz, T. Watson, J. O'Donnell, R. Cumming, M. Carl.

WINE AND SPIRIT MERCHANTS.—E. Marwedel and Co., J. W. Mattinson.
BANKING INSTITUTIONS.—National Bank of Queensland Limited, Bank of New South Wales, Australian Joint Stock Bank, Union Bank of Australia.

MUSIC WAREHOUSES.—W. H. Paling and Co., Beale and Co. Limited.

AUCTIONEERS AND COMMISSION AGENTS.—T. G. Robinson and Co., G. B. King, J. S. McIntyre, Gregory and Scholefield, S. G. Stephens, R. Falkiner and Co., J. Johns, E. Marwedel, J. W. Mattinson, Wittenberg and Co.

SOLICITORS.—Hamilton and Hamilton, John Ocock, Richard Dodd, James Murray, and C. H. B. Mackay.

SADDLERS.—McDonald and Quinn, J. Maloney, R. J. Barry, James Blackburn, A. Gaydon, J. P. O'Connell, M. O'Connell.

WATCHMAKERS AND JEWELLERS.—F. Schultz, Connell Bros., H. Dark.

BOOKSELLERS AND STATIONERS.—G. and J. Black, J. H. Robertson, and W. Kyle.

TIN PLATE WORKERS.—R. Filshie, and James Paton.

BOOTMAKERS.—H. Mengel, S. H. Whichello, C. T. Edwards, junr., A. Slater, P. Field, W. Powell.

SURGEONS.—Dr. E. Roberts, Dr. Armstrong, Dr. Garde, Dr. Flood.

PHOTOGRAPHERS.—M. Roggenkamp, E. Müller, and Elite Company.

FRUITERERS.—Miss Williams, J. Way, G. Smith, R. Green, Mrs. Paterson, Mrs. Burrows, J. Petersen, Mrs. Williams, T. Morahan, Charley Ah See, J. Lockie.

PAINTERS AND PAPERHANGERS.—Robinson and Jinks, P. Thompson, T. Warner, J. Prouton, H. Prouton, R. Müller, J. Edwards, T. Evans.

NURSERY GARDENERS AND SEEDSMEN.—Carl H. Hartmann (Fellow Royal Horticultural Society, England), F. Mole, Henry Roesler, S. Horsfall, H. F. Elliott, P. Field.

TAILORS.—J. A. Beer, Paul, Boys, and Co., Beirne and Nihill, W. Polglass, J. Hilless, H. Weller, J. Ebner.

CORDIAL MANUFACTURERS, &c.—Mrs. Murphy, M. L. Ross, J. W. Dodd, P. MacNamara, Mrs. Pentecost, F. Fogarty.

NEWSPAPER PROPRIETORS AND PRINTERS.—W. H. Groom (*Toowoomba Chronicle*), Toowoomba Newspaper Company, Limited (*Darling Downs Gazette*), G. and J. Black, J. H. Robertson (printers only).

BAKERS AND CONFECTIONERS.—T. K. Lamb, C. Newman, T. W. Webb, H. Webb, J. Webb, J. Kennedy, Mrs. Felmingham, A. Anderson.

BUILDERS AND CONTRACTORS.—John Garget, W. Hodgen, W. Williamson, Broadfoot and Son, J. B. Henderson, Dougald Paterson, J. Renwick, G. Lilley, Attwell and Draney.

LICENSED SURVEYORS.—John Roesler, P. Woodhouse, S. G. Briggs, J. C. Hamilton, A. Barlow.

ARCHITECTS.—J. Marks, F. D. G. Stanley.

FLOUR MILLS.—Gisler Bros., T. Neden.

TIMBER MERCHANTS (with Steam Mills).—E. W. Peehey, Filshie, Broadfoot, and Co., A. and D. Munro, Cameron and Hebbel, Toowoomba Foundry, Co., Ltd.

COACH BUILDERS.—Thomas Trevethan, Hurford and Co.

CABINETMAKERS.—R. Dakers, P. Keogh, Rosenstengel and Kleimeyer, and J. J. Johnston.

UNDERTAKERS.—Rosenstengel and Kleimeyer, R. Cobb, S. Whiting.

HAIIRDRESSERS.—T. Frede, H. Aguilar, H. Emmons, J. McKinney.

WHEELWRIGHTS AND BLACKSMITHS.—Joseph Stirling, Francis O'Reilly, T. Hawes, Frederick Robinson, Mrs. Snell, Lovell and Wensley.

IRONMONGERS.—R. Aland, J. Ruthning, Paul, Boys, and Co., Henry Stevens and Co.

CHEMISTS AND DRUGGISTS.—W. A. Noble, I. L. Hodgson.

FOUNDERS AND IRONMONGERS (with Steam Power).—Toowoomba Foundry Co., Limited, Porritt and Co.

MONUMENTAL STONE-CUTTING WORKS.—W. Bruce, T. Hunt, J. Renwick.

BUTCHERS.—Campbell Bros. and Co., H. C. Pointer and Co., William Kirk, Boland and M'Hugh, C. Warneke, E. Hopkinson, W. Sellar, H. Maurer.

BREWERS.—Perkins and Co., Limited, and Wittenberg and Co., agents for Castlemaine Brewery.

TANNERS.—Beer and Co., S. H. Whichello, C. H. Lovejoy.

SOAP FACTORY.—C. Hampson.

FELLMONGERS.—S. H. Whichello, Campbell Bros. and Co., T. S. Hawkins.

FISH AND OYSTER RESTAURANTS.—R. Green, T. Morahan.

Roma.

THE town of Roma is 317 miles from Brisbane, and 217 from Toowoomba, and was formerly the terminus of the Southern and Western Railway. Its population, according to the census of 1880, is 1838. It is a thriving town, and does a considerable amount of business. Although surrounded by several large stations, its future prosperity and advancement must largely depend on the cultivation of the soil; and in this respect we think it has nothing to fear. The land is unquestionably of first-class character and quality, and is well adapted for grapes and fruit trees of all descriptions, in particular the orange.

The climate is very similar to the wheat regions of South Australia, and hence should grow wheat in large quantities. There is a dryness and healthiness in the atmosphere at Roma quite distinct from the coast districts, and which is regarded as a safeguard against any violent attack of rust, although it must not be expected to be altogether free from it. But it has an exceptional climate for wheat cultivation, and the most should be made of it.

The vine flourishes at Roma luxuriantly, and there is one vineyard of over 20 acres in extent, and 11 others averaging about 8 acres each. The vines in all these vineyards are healthy, and give promise this season of an abundant yield. With a soil and climate peculiarly adapted for wheat and the vine, there ought to be a bright future in store for Roma. Energy, enterprise, and capital are required to develop its resources, and there is certainly no lack of the former, judging from what has already been achieved.

Roma is well supplied with stores and hotels. All the buildings, both business and private, have a solidity about them which indicate the confidence of the people in the permanency of the district.

The Roma Brewery, established by Messrs. D. and J. Benjamin, is a thriving local industry, and is tolerably well supported. Both ale and porter are brewed, and sold in bulk and in bottle. The quality is excellent, and is much appreciated in a district where the water is not at all times inviting.

The contract for extending the Southern and Western Railway to Mitchell was let by the Government to Messrs. Fraser and Macdonald at the end of 1881, and was opened for traffic on October 8th, 1883. The section to Dulvadilla is now completed.

Roma was incorporated on the 25th May, 1867; it lapsed in 1875, and was re-incorporated in 1876. Since then a great many substantial improvements have been effected by the corporation. A loan of £3000 was obtained under the *Local Government Act of 1878*, and this is now being expended in macadamising the principal streets of the town. The estimated area of the Municipality is 16,000 acres, and the value of rateable property £16,500. The revenue from rates amounts to £650.

Roma has a public hospital, gaol, State school, School of Arts, Masonic Lodge, Oddfellows' Lodge, and several other societies, all more or less in a healthy condition.

The Mayor of Roma is J. K. Irwin, Esq., and the Town Clerk Mr. E. A. Rees.

The Parliamentary Representative of the district of Maranoa, of which Roma forms a part, is James Lalor, Esq.

The Press is represented by the *Western Star*, published every Wednesday and Saturday, and the *Roma Free Press*, Tuesday and Friday.

Ecclesiastical.

CHURCH OF ENGLAND.—Rev. Mr. Osborne.

ROMAN CATHOLIC.—Rev. Fathers P. Capra and T. Morris.

CONGREGATIONAL.—Rev. Mr. Pearce.

Public Institutions.

NATIONAL SCHOOL.—G. V. Le Vaux, head teacher ; T. M'Gurk, first assistant teacher ; Miss J. Stevenson, second assistant teacher ; Miss E. J. Leitch and five pupil teachers. Enrolment, 325 ; average, 230. Committee—T. M'Ewen (Chairman), J. H. Irwin, F. Bourne, G. Roche, and T. W. Knowles.

ROMA HOSPITAL.—President—James Lalor, M.L.A. ; Vice-Presidents—John Robertson and Capt. Goodall ; Treasurer—G. Rankin ; Committee—J. Carter, F. G. Mackay, J. Slaughter, Wm. Reid, J. M'Lellan, C. T. Young, T. Ferry, F. Bourne, J. Fowles, and C. Badgery ; Secretary—H. Browne ; Auditors—A. Hartzberg and T. Spenser.

BUNGIL DIVISIONAL BOARD.—James Lalor, M.L.A. (Chairman), Joseph Carter, John Robertson, Donald Ross, Walter W. Weeksand, and J. R. T. McLellan ; Secretary—Robert Sheridan ; Foreman of Works, Inspector of Reserves, and Valuator—R. F. J. Gore.

MUNICIPAL COUNCIL.—J. K. Irwin (Mayor), A. M. Hartzberg, F. Bourne, J. Raper, H. Enright, W. B. Murphy, F. Morrison, James Nimmo, and A. King.

LOCAL PUBLIC OFFICERS.—Police Magistrate—Capt. Goodall ; Commissioner for Crown Lands—L. Jackson ; Clerk of Petty Sessions—F. R. Banbury ; Inspector of Police and Frands—M. Armstrong ; Sergeant of Police—O'Shea ; Postmaster—F. G. Mackay ; Telegraph Master—S. O'Brien ; Stationmaster—A. P. Lloyd.

LOCAL JUSTICES OF THE PEACE.—A. M. Hartzberg, J. Saunders, J. Carter, E. Bellgrove, L. Jackson, W. R. Twine.

GAOL.—Governor—P. Donnelly ; Matron—Mrs. Donnelly ; 2 Turnkeys.

Societies.

RAPHAEL MASONIC LODGE, No. 1850, E.C.—Abraham Hartzberg, W.M. ; C. S. Young, L.P.M. ; J. Saunders, S.W. ; J. Hayes, J.W. ; J. H. Irwin, Treasurer ; W. A. Wellstead, Secretary ; J. Fowles, S.D. ; J. Carter, J.D. ; E. Bellgrove, Organist ; J. Lister, Steward ; W. H. Sparks, I.G. ; C. Moore, O.G. ; number on roll, 63. Meetings, Second Wednesday each month.

LOYAL WESTERN STAR LODGE, M.U.I.O.O.F., No. 90.—Robert Muir, P.N.G. ; Ch. E. Knowles, N.G. ; Alfred Marsden, V.G. ; M. J. Kelly, Financial Secretary ; R. E. Ward, Elective Secretary ; number on roll—effective, 98 ; honorary, 6.

ATHLETIC CLUB.—President—J. Robertson ; Vice-Presidents—J. Carter, G. Taylor, Senr. ; Treasurer—G. Rankin ; Secretary—J. E. Burrell ; Committee—Captain Goodall, Fr. Tilston, Th. Ferrier, F. G. Mackay, J. Macfarlane, J. R. T. M'Lellan, D. McCallum, John Taylor, George Taylor, junr., Angus McPherson, D. Salmond, C. J. Young, W. Reid, J. R. Nimmo, R. Dunsmore, C. L. Badgery, J. Lister, A. J. King, T. O'Sullivan, J. K. Irwin, and E. A. Gaden.

WALDEGRAVE CRICKET CLUB.—President—J. Carter ; Vice-Presidents—D. Salmond and Th. Ferrier ; Hon. Secretary—J. S. Butler.

ROMA CRICKET CLUB.—Secretary and Treasurer—W. A. Wellstead.

ROMA DRAMATIC CLUB.—Secretary—J. F. F. Lockett.

ROMA TENNIS CLUB.—President—Capt. Goodall ; Vice-President—J. Carter ; Secretary and Treasurer—J. E. Burrell.

WESTERN QUEENSLAND RACING CLUB.—President—J. Lalor ; Vice-President—J. Robertson ; Secretary—J. F. Carter.

WESTERN QUEENSLAND PASTORAL AND AGRICULTURAL ASSOCIATION.—President—J. Lalor ; Vice-Presidents—J. Robertson and R. C. Lethbridge ; Secretary—J. F. Carter.

Business Directory.

WINE AND SPIRIT MERCHANTS.—R. Lewin and Co., Bing and Campbell.

GENERAL STOREKEEPERS.—R. Lewin and Co., S. S. Passett, Macfarlane and Brown, Bing and Campbell, W. B. Murphy, W. A. Wellstead and Co., M. J. Lavin.

INSURANCE AGENTS.—Commercial Union Assurance Company—R. Lewin and Co.; North British Fire Insurance Company—J. Carter; Imperial Fire Insurance Company—D. and J. Ben-amin and Co.; New Zealand Insurance Company—Bing and Campbell; South British of New Zealand—R. Butler.

HOTELKEEPERS.—T. Enright, Royal Mail Hotel; C. Moore, Bowen Hotel; Thomas McEwan, Bush Inn; T. Roach, Western Railway Hotel; J. Raper, Queen's Arms Hotel; C. Skehan, Shamrock Hotel; John Cook, Bushman's Home; John Walduck, Victoria Hotel; T. Knowles, Commercial Hotel; J. Hayes, Cornstalk Hotel; C. Hartly, Tattersall's Hotel; M. Frooker, Queensland Hotel; R. King, Court House Hotel; A. F. Thompson, Club Hotel; E. Hogan, School of Arts.

BOARDING HOUSES.—Mrs. Watson and Mrs. Fraser.

TAILOR.—J. Sparks.

BOOTMAKERS.—J. Hartley, W. O'Brien.

WATCHMAKERS.—J. Watt, J. Flavelle.

CARPENTERS AND BUILDERS.—Warren Brothers, F. Morrison, J. Stringfellow, J. Phillips.

SADDLERS.—W. Sparks, J. Wienake, — Jarman.

OYSTER SALOON.—F. Sibley.

SAW MILL PROPRIETORS.—Green and Bellgrove, W. Barnes.

TOBACCONISTS AND STATIONERS.—J. Sparks, J. Watt.

BLACKSMITHS.—Green and Bellgrove, Miscamble and Searle.

AUCTIONEERS.—J. H. Irwin, J. Carter, Th. Spencer.

WHEELWRIGHTS.—Green and Bellgrove, S. Cauldwell, Miscamble and Searle.

CHEMISTS.—J. Saunders, E. P. Cardell.

BUTCHERS.—Holmen Ma'oney, Thomas Shelswell.

DOCTORS.—Dr. Tilston, Dr. Comyn.

MILLINER AND DRESSMAKER.—Mrs. Ryan.

BREWERY.—D. and J. Benjamin and Co.

TINSMITHS AND PLUMBERS.—J. Lister, J. Slaughter.

SOAP MANUFACTURERS.—J. R. Raffin, F. Bourne.

BANKS.—Bank of New South Wales—Manager, G. Rankin; Queensland National Bank—Manager, C. S. Young; Bank of Australasia—Manager, J. E. Burrell.

LAWYERS.—D. Salmond, J. Fowles.

BAKERS.—B. Leach, W. Williams, A. F. M. Bromley.

AERATED WATER MANUFACTURERS.—F. Bourne, J. L. Raffin, T. Baxendell.

NEWSPAPERS.—*Western Star*, *Roma Free Press*.

SURVEYOR.—W. R. Twine.

ENGINEER.—J. Stringfellow.

COMMISSION AGENTS.—J. Carter, T. H. Irwin, T. A. Spencer.

PHOTOGRAPHER.—E. B. Cardell.

— 30 —

Stanthorpe.

STANTHORPE is a border town, situated on the borders of New South Wales and Queensland, and owes its origin to the tin industry. Originally it contained a large population, but the fall in the price of tin produced a reaction, and reduced the population considerably. The settled residents now number between 1000 and 1500. Stream tin is still produced in considerable quantities, and every day adds to the permanency of the mining interest. It is a mistake to suppose that there is any probability of the tin industry failing. The stream tin is scattered over a very large area of country, and it is impossible to say what discoveries may yet result from deep sinking. On the Severn River this has been tried, and with the most gratifying results, and has added largely to the permanency of the tin-field. The extension of the Southern and Western Railway to Stanthorpe will materially

assist the development of the tin-mining industry, and increase the resident mining population.

The contract for the construction of the railway between New South Wales and Queensland border has been let to Mr. J. Bashford, and the work is now being proceeded with in the most expeditious manner.

The climate of Stanthorpe is highly salubrious, and it will, no doubt, now that it is brought into immediate railway communication with the metropolis, become the sanatorium of Queensland, being entirely free from fever, ague, and other diseases common to the coast and northern districts of the colony.

Local Government Offices.

POLICE MAGISTRATE.—Pollett Cardew, Esq.
CLERK OF PETTY SESSIONS.—George Deucher.
POST MISTRESS.—Mrs. O'Mahoney.
TELEGRAPH.—James Hobbs.
BORDER CUSTOMS.—Samuel Williams.
HEAD TEACHER NATIONAL SCHOOL.—Alfred Wall.
BAILIFF PETTY DEBTS AND DISTRICT COURT.—E. B. Cullen.

Ecclesiastical.

CHURCH OF ENGLAND.—Rev. Robert Mahalm.
ROMAN CATHOLIC.—Rev. J. Devadi.
WESLEYAN METHODIST.—Rev. J. Harding.

Divisional Board.

OFFICERS.—Chairman—W. A. Noble; Members—J. D. Robertson, W. H. M'Quaker, H. Ritscher, J. Anderson, D. H. M. Ross; Auditors—J. Davidson, H. Farley; Clerk—H. George; Overseer of Works—J. G. Pillar.

Institutions.

HOSPITAL.—Chairman—W. G. Osbaldesten; Committee—W. A. Noble, J. Bridson, Jas. Fell, W. Seaman, Jas. G. Smith, H. Farley; Treasurer—P. Cardew; Secretary—H. Farley.

Lodges and Friendly Societies.

MASONIC.—Star of the Border Lodge, No. 293—H. Farley, W.M.; H. Ritscher, S.W.; A. Barton, J.W.; J. Filschle, S.D.; G. Fletcher, J.D.; C. Grewe, I.G.; H. Brunkhorst, Hon. Sec.; George Simcocks, Hon. Treasurer; W. Seaman, Chaplain; J. Halford, Tyler.

MASONIC.—Royal Border Royal Arch Chapter, No. 176, S.E.—Jas. de Conlay, Z.; S. Jacobs, P.Z.H.; H. Farley, J.

ODDFELLOWS.—Loyal Stannum Lodge, No. 92.—John Cassen, N.G.; Alfred Wall, V.G.; John McDonald, E.S.; John D. Robertson, F.S.; Samuel Williams, Treasurer; Thomas Davis, Warden; Trustees—W. H. M'Quaker and A. H. E. Barton. Nights of Meeting—Monday—Fortnightly.

SONS OF TEMPERANCE.—Nil Desperandum.—R. Radford, W.P.; J. Franks, W.A.; W. J. Jacobs, Treasurer; J. B. Thompson, R.S.; J. Anderson, F.S.; J. Marriott, Chaplain; Geo. Simcocks, C.; C. A. Perkins, A.C.; A. Thomas, J.S.; W. Perkins, O.S.

BORDER A. P. AND M. SOCIETY.—President—J. F. G. Foxton, M.L.A.; Vice-Presidents—W. A. Noble and S. Williams; Treasurer—G. Bridson; Secretary—H. George; Members—J. Anderson, J. Davidson, H. Farley, R. Day, J. G. Pillar, J. Fell, T. H. Fletcher, H. Brunkhorst, H. Ritscher, &c.

Business Directory.

- BANKING INSTITUTIONS.**—A. J. S. Bank—J. Raff, Manager ; Bank N.S.W.—**G. Bridson**, Manager ; Q.N. Bank—Jas. Fell, Manager.
- AUCTIONEERS AND COMMISSION AGENTS.**—H. Farley, H. Van Homrigh.
- BAKERS.**—W. H. McQuaker, J. B. Thompson, J. Harris.
- BOOKSELLER AND STATIONER.**—W. A. Noble.
- BUTCHERS.**—Sheahan Bros., C. Brunkhorst.
- BOOTMAKERS.**—E. Chamberlin, J. Cussen, A. Thomas.
- CORDIAL AND LEMONADE FACTORIES.**—W. Moggridge, Swency and Co.
- INNKEEPERS.**—Samuel Hale, P. Terin, M. Mara, Jane Lang, M. A. Sullivan, **M. Jennings**, D. Lee, J. Sheahan, D. Sheahan, C. O'Connell, J. McDonald, J. Foo Hang.
- FRUITERERS.**—Jo Ho, Ab Kue, Mrs. Follard.
- PRINTER AND NEWSPAPER PROPRIETOR.**—H. Farley, *Border Post*.
- PAINTERS.**—J. Marriott, H. Beranger.
- STOREKEEPERS.**—A. Barton, L. Jacobs and Co., Kwong Nam Ta, John Sheahan, Russell Wilkins and Co., Way Hop, Gin and Hooper, W. H. McQuaker, S. Sutton.
- IRONMONGER.**—W. A. Noble.
- PRODUCE DEALERS.**—F. Andrews, H. George, P. Tierman, P. Fergusson.
- DRAPERS.**—A. W. Noble, P. Ryan, J. Morgan and Co., Mrs. Anderson, Mrs. Brunkhorst.
- WHEELWRIGHTS AND BLACKSMITHS.**—J. Anderson, A. Mathieson, G. Elsaesser, S. Pierpoint.
- WINE AND SPIRIT MERCHANTS.**—J. Jacobs and Co., H. George.
- COACHES.**—To and from Tenterfield.—Cobb and Co., C. Riley.

Allora.

DALRYMPLE CREEK takes its rise from the western slopes of the Main Range, north of Cunningham's Gap, and empties into the Condamine, a short distance below West Talgai head station, now the property of Thomas Hanmar, Esq., in length about 49 miles. Dalrymple Creek was named after Earnest Elphinstone Dalrymple, Esq., he being the first squatter that settled on Goomburra. Mr. Dalrymple disposed of it to the Rosenthal Company for the small sum of £350 in the year 1844, and the late and much respected John Deucher was placed in charge. The company sold it to Patrick Leslie, Esq., in 1847, for the sum of £1400. It was subsequently sold on behalf of Mr. Leslie, by Messrs. Mort and Company, in the year 1855, to Mr. F. Tooth, of Sydney, with 21,000 sheep, at 2s. 6d. per head, and 50s. per head for cattle, land taken at cost price, stores, &c., at valuation, amounting in all to £39,000.

Allora, the town proper, is situated on the south side of Dalrymple Creek. The soil is classed as rich, black soil, with a depth of from 4 to 7 feet. Good water is procurable at a depth of from 33 to 36 feet.

Ploughing contests are provided annually.

The population of Allora at the census of 1881 was 830.

CHURCHES.—Church of England—Rev. A. C. Julius ; Presbyterian Church—Rev. R. Kerr ; Roman Catholic Church—Rev. J. J. Horan (Warwick) ; Wesleyan Church—Rev. J. C. Warner (Warwick.)

MUNICIPAL COUNCIL.—Mayor—Thomas Kennedy ; Aldermen—W. Deacon, F. Kates, G. T. Leney, A. Gordon, J. Nemeth, E. Anderson, A. Shannon, and D. M. Cameron ; Town Clerk—G. H. Morton ; Auditors—J. Dougall and J. Stay. Allora was proclaimed a Municipality in 1869.

CLIFTON DIVISIONAL BOARD.—Chairman—W. Deacon ; Members—J. J. Banks, G. Clark, E. Fitzgerald, A. Gordon, M. H. Hinz, J. Keleher, T. H. Savage, and T. Wynn ; Clerk—H. Mott ; Inspector—J. O'Dea ; Auditors—T. Allen and J. Dougall.

NATIONAL SCHOOL.—C. T. Fox, head Teacher, commenced duty June, 1884 ; Patrick Ryan, first assistant ; Mary Deacon, Clara Ludgate, and Bernard McKenna, pupil teachers. Children on roll—97 boys and 113 girls ; total, 210 ; average attendance, 165.

JUSTICES OF THE PEACE.—G. Clark, R. Cooke, T. Kennedy, H. Thompson, H. K. Alford, J. C. Snell, W. Hogarth, F. Kates, M. C. Mason, W. B. Slade, T. Grimes, F. C. Easton, and J. R. Allen.

POLICE COURT.—Senior-Constable Ludgate, Acting C.P.S., and Registrar of Small Debts Court.

POUNDKEEPER.—James Stewart.

AUSTRALIAN JOINT STOCK BANK (established 1879).—H. K. Alford, Manager, STATIONMASTER (Hendon).—W. H. Passmore.

CENTRAL DOWNS AGRICULTURAL AND HORTICULTURAL ASSOCIATION.—President—C. Clark ; Vice-Presidents—M. C. Mason, F. Kates, W. Deacon, T. Kennedy, R. Cooke, and W. B. Slade ; Hon. Secretary and Treasurer—H. K. Alford ; Committee—P. Dalton, C. Gillam, J. Stewart, E. Harvey, J. Kelly, P. Kelley, J. Nemeth, C. Stallman, A. Shannon, E. McMillan, J. J. Banks, G. Moulday, and D. M. Cameron.

SCHOOL OF ARTS (established 1872).—President—Rev. R. Kerr ; Vice-President—F. W. North ; Secretary—E. Anderson ; Treasurer—H. Ludgate ; Committee—J. Nemeth, H. J. Martin, H. Thompson, J. H. Buxton, W. H. Barnes, H. Mott, and D. M. Cameron.

DARLING DOWNS FARMERS' MUTUAL ASSOCIATION.—President—Edward Harvey ; Vice-Presidents—O. T. Leney and C. Gillam ; Treasurer—Robert Cooke ; Secretary (*pro tem.*)—D. M. Cameron. Branches.—Allora—Chairman—E. Harvey ; Secretary—J. H. Gwynne. Freestone Creek.—Chairman—James Wilson ; Secretary—P. Hagenback. Elphinstone.—Chairman—E. Fitzgerald ; Secretary—J. Glasheen. C. B. Plains.—Chairman—J. Hagarty ; Secretary—C. T. Pierce. Swan Creek.—Chairman and Secretary—J. C. McMahon. Greenmount.—Chairman—H. Beck ; Secretary—P. T. Smith.

BAND OF HOPE.—President—Rev. R. Kerr ; Vice-Presidents—H. Thompson, Jas. Wilson and D. M. Cameron ; Secretary—Miss Mary Cameron.

COMMISSIONER FOR TAKING AFEIDAITS.—F. Kates.

ASSISTANT DISTRICT REGISTRAR FOR BIRTHS, DEATHS AND MARRIAGES.—Mr. Gwynne.

ALLORA CRICKET CLUB.—President—W. B. Slade, Esq. ; Vice-President—G. Clark, Esq. ; Treasurer and Secretary—Mr. F. W. North ; Committee—Messrs. W. Burge, J. H. Buxton, C. Bourne, F. H. Kates, and D. M. Cameron.

POST OFFICE, ETC.—General Manager—H. Thompson.

Business Directory.

AUCTIONEER.—Jas. Clarke.

BUILDING CONTRACTORS.—A. Somerville, J. Powell.

BAKER.—H. Reppell.

BUTCHERS.—Sinton Bros., W. Lambley.

CARPENTERS AND JOINERS.—J. Powell, J. C. Daley, A. McMillan, T. Flynn,

BOARDING HOUSE.—Mrs. Erhart.

FRUITERS.—Mrs. Leggett, Mrs. Ford.

BLACKSMITHS.—A. Wakefield, E. Weynam.

INNKEEPERS.—John Holmes (Royal), Patrick Kelley (Tattersall's), Patrick Cranitch (Princess of Wales).

INSURANCE AGENTS.—W. Deacon (New Zealand), D. M. Cameron (Colonial Mutual).

PRINTER.—D. M. Cameron, *Allora Guardian*.

STOREKEEPERS.—Kennedy Bros., W. Deacon, G. P. Barnes and Co., Isaac Hardwick, G. H. Morton, and Mrs. Leggatt.

SADDLERS.—J. Nemeth, W. Burge.

STEAM FLOUR MILLS.—Kates and Co., Kennedy Bros.

STEAM SAW MILL.—A. Gordon and Co.

TINSMITH.—A. Fisher.

WHEELWRIGHT.—C. Wright.

—101—

Warwick.

ON the Condamine, about twenty miles from its source in the Killarney Mountains, is the centre of one of the most important agricultural districts in Queensland. It occupies a pleasant and healthy site, commanding a somewhat distant view of the Main Range, and almost surrounded by the river on which it is situated. The streets are broad, well formed, and remarkably clean. Two public squares, occupying a central position, are being tastefully laid out and planted with ornamental trees and shrubs. Warwick contains many handsome and substantial public buildings, mostly of stone, of which a plentiful supply is obtainable in the neighbourhood. There are four churches—Anglican, Roman Catholic, Wesleyan, and Presbyterian—all built of stone. There are three banks—The Australian Joint Stock Bank, the Bank of New South Wales, and the Queensland National Bank, which is one of the finest structures in Warwick. The Government buildings are all of a substantial character, and some attention has been paid to artistic design in a few of these. Two local newspapers, both of Liberal sentiments, circulate bi-weekly amongst the inhabitants of the town and district. These journals are conducted with judgment and skill, and exhibit a fair amount of literary ability. The *Warwick Argus* and the *Warwick Examiner and Times* may fairly claim a good rank amongst the leading provincial newspapers in Queensland. Perhaps no town in Queensland has suffered to such an extent from the evils of land monopoly as Warwick. In justice to the town people, it must be stated that they struggled manfully against the inroads of squatterdom. These struggles, however, availed only to a slight extent against the squatter, aided as he was by corrupt administrations and time-serving officials. Warwick at the present day is actually hemmed in by extensive private holdings, yielding moderate return to the proprietors and the minimum of revenue to the colony. Possibly the owners of these estates may in time find it convenient to subdivide and sell to selectors and farmers; but, in the meantime, the country in general, and the Warwick district in particular, will have to pay the penalty consequent upon the iniquitous system of land tenure which has found favor in our Legislature even up to the present day. Certain areas have, however, been secured to the *bona fide* settler; such, for instance, as the agricultural reserves at Swan Creek, Freestone Creek, Darkey Flat, and Killarney. These areas, though limited in extent, are fertile, and yield abundant crops of maize, wheat, and lucerne hay, potatoes, &c. There are also some good vineyards in the neighbourhood, two of which deserve special notice, viz:—Assmanshausen, the property of Mr. Jacob Kircher, and Johannisberg, belonging to Mr. David Mauch. Mr. Kircher's wine has already established a good character for itself, not alone the Warwick district but also throughout Central and Northern Queensland. On Upper Swan Creek there is the Glenmore Distillery, the property of Mr. John Affleck, now in full working order, distilling large quantity of spirits, and Mr. J. G. Wilson's brewery in the town, doing also a

large business. Some rich gold-bearing reefs have been found in the district, but from want of sufficient capital these have not been turned to good account. Mining, however, is being carried on at Talgai, Pikedale, and Thane's Creek. Highly favorable reports are being daily received from the two last-named localities, and there is little doubt that if suitable machinery and experienced miners were forthcoming, payable gold, and in good quantity, could be obtained. Warwick contains a population of 4000. A serious drawback is felt from the fact that the railway station is situated at an inconvenient distance from the centre of business, and efforts are being made to induce the Government to shift the station to a central position. Amongst the industries may be specified two large steam flour mills, which are kept almost constantly at work. The flour manufactured at these establishments is of good quality, and commands an extensive sale throughout the colony. Warwick is well provided for educationally. There are two State schools—the Warwick West, containing two separate departments, and showing a total average attendance of four hundred and fifty children; and the East Warwick mixed school, showing an average attendance of one hundred and ten pupils; a denominational school connected with the Roman Catholic Church, showing an average attendance of three hundred pupils; and two private schools make up the number of educational establishments. Appended is a list of the Government and public institutions, and also of the merchants and tradespeople established in Warwick:—

Public Institutions.

MUNICIPAL COUNCIL (incorporated May 25th, 1861).—Mayor—W. D. Wilson; Aldermen—A. Mogan, P. Connell, W. Morgan, John Healy, Richard Gibson, F. Andrews, J. Sterne, F. Gray—; Town Clerk—F. B. Woods; Rate Collector and General Inspector—J. H. Redmond; Auditors—P. Connolly and J. Cantwell.

EASTERN DOWNS A. AND H. SOCIETY.—President—J. Horwitz, Esq., M.L.A.; Vice-Presidents—T. A. Johnson and B. Hudson; Treasurer—J. R. Ross; Trustees—J. D. Macanish, P. Higgins, T. A. Johnson; Committee—J. A. Canny, A. Morgan, H. H. Campbell, W. D. Wilson, C. Lewis, W. Collins, J. H. Dunlop, G. Johnson, W. Flitcroft, A. Stephens, and E. Morgan.

WARWICK TURF CLUB.—President—J. Horwitz, Esq., M.L.A.; Vice-President—A. Evans, Esq.; Secretary—J. H. Dunlop; Trustees—E. L. Thornton, J. D. Macanish, F. B. Woods, Chas. Hayes, J. Horwitz, and W. Allen; Committee—C. Baker, K. Hutchinson, G. R. Dines, A. Evans, F. Hudson, T. Ross, J. D. Smith, J. D. Macanish, junr., E. Morgan, R. A. Cowton, and J. Westmore; Auditors—W. D. Wilson and Arthur Morgan.

SCHOOL OF ARTS.—President—W. Allen; Vice-Presidents—J. A. Canny and W. Wallace; Treasurer—J. R. Ross; Secretary and Librarian—C. A. Wynne; Committee—Wm. McDonald, J. W. Wild, G. P. Barnes, J. Fenwick, W. D. Wilson, Chas. Colas, W. Collins, F. Reimer, J. Ward, J. De Connolly, W. H. Ward, and S. Benjamin.

HOSPITAL.—Committee—S. Nunn, T. P. Pugh, John Ryan, D. McDiarmid, A. Morgan, F. B. Woods; the first-named three being nominated by the Government, and the latter elected by the subscribers; Secretary—Robert Millar; Dispenser—S. Saunders; Trustees—J. D. Macanish, F. B. Woods, and B. Hudson.

GLENGALLEN DIVISIONAL BOARD.—Hold their meetings, offices, Albert-street; Chairman—P. Hartigan, Esq.; Councillors—J. D. Macanish, C. McIntosh, Thomas McGahan, P. Haggenback, E. Morgan, M. Brever, P. Higgins, Thomas Mogridge; Clerk to the Board—E. Marley; Auditors—James McIntosh and F. B. Woods.

WARWICK MUTUAL BENEFIT INVESTMENT AND BUILDING SOCIETY.—Trustees—A. Morgan, J. A. Canny, J. G. Wilson; Directors—J. Cantwell, A. Gearich, John Sterne, Wm. Collins, John Ramsay, W. Marley, F. Andrews, J. S. Millar, G. C. Nickell, J. A. Gorry, John Leonard; Secretary—C. A. Wynne; Treasurer—A. J. S. Bank.

WARWICK CEMETERY.—Trustees—James M'Keachie, C. B. Daveny, S. Benjamin, T. A. Johnson, and E. L. Thornton; Secretary—F. B. Woods; James Byrnes, Sexton.

Public Officers.

POLICE MAGISTRATE.—T. P. Hugh.
CLERK OF PETTY SESSIONS.—Robert Miller.
LAND AGENT.—W. Hambury.
SAVINGS BANK OFFICER AND POST MASTER.—Samuel Marshall.
DISTRICT REGISTRAR.—L. E. Lester.

Ecclesiastical.

CHURCH OF ENGLAND.—Clergyman—Venerable Archdeacon Matthews.
ROMAN CATHOLIC CHURCH.—Rev. J. J. Moran, P.P., and Rev. Thos. Hughes.
PRESBYTERIAN CHURCH.—Rev. Robert Fraser, M.A.
WESLEYAN CHURCH.—Rev. J. C. Warner.

Friendly Societies.

HIBERNIAN AUSTRALIAN CATHOLIC BENEFIT SOCIETY.—President—John Ramsay; Past President—J. A. Canny; Vice-President—J. Allman; Treasurer—John Healy; Secretary—P. Connolly.

MASONIC.—ST. GEORGE'S LODGE, No. 1372, E.C.—W. Wallace, W.M.; W. D. Wilson, P.M.; A. O. H. Phillips, S.W.; S. Benjamin, J.W.; C. A. Wynne, S.D.; J. G. Evans, J.D.; C. H. Wilson, I.G.; H. M. Berge, O.G.; Treasurer—J. Stewart; Secretary—R. A. Cowton; Organist—A. Shipley. Meets on the Tuesday nearest full moon, at the Town Hall, Palmerin-street, at 7.30 p.m.

MASONIC.—MYLNE ROYAL ARCH CHAPTER, No. 200, S.C.—James de Conlay, P.Z.; A. L. Gillespie, M.E.Z.; J. Matthews, M.E.H.; A. O. H. Phillips, M.E.J.; W. Wallace, Scribe N.; R. A. Cowton, Scribe E.; W. D. Wilson, First Sojourner; R. Williams, Second Sojourner; C. H. Wilson, Third Sojourner; J. D. Harris, Sup. of Works; A. Morgan and H. D. Dinte, Stewards; H. M. Berge, Janitor. Meets at the Masonic Hall, Guy-street, on the second Thursday of December, March, and June, and the 23rd September, at 7.30 p.m.

ODDFELLOWS.—LOYAL ROSE OF WARWICK LODGE.—W. Flitercroft, N.G.; D. Kenny, V.G.; C. Thompson, E.S.; T. Gearish, F.S.; W. Collins, Treasurer. Hall, Albion-street.

ODDFELLOWS.—STAR OF THE DOWNS LODGE.—T. I. Holland, N.G.; F. Meyers, V.G.; T. I. Quinn, E.S.; E. Coman, F.S.; John Ramsay, Treasurer.

Business Directory.

MERCHANTS AND STOREKEEPERS—J. Horwitz and Co., H. Benjamin and Co., Brown and Wilson, T. A. Johnson, S. Nunn, T. Brennan, R. Wilkins and Co., W. M'Donald, F. Grayson, John Leonard, John Healy, G. P. Barnes and Co., R. Aland, John Clancey, H. Williams, S. Brown and I. Brown.

LADIES' WAREHOUSES.—Mrs. Flynn, Mrs. Baker.

TAILORS.—B. Frank, G. C. Nickle, O. M'Kenna, and Michael Devitt.

INNKEEPERS.—Mrs. Evendon, J. W. Quinn, Peter Connell, R. Saunders, L. Muller, P. Reitzler, J. Allman, W. Law, H. Kreis, F. Hudson, and R. Alexander, H. D. Dinte, John Sterne, Alfred Caldicott, W. Warner, F. Kyling, M. Talty, Mrs. Craig, E. J. Johnson.

BANKS.—Australian Joint Stock Bank—Manager, J. R. Ross; Bank N.S.W.—Manager, D. M'Diermid; Queensland National Bank—Manager, J. C. Ryan.

AUCTIONEERS AND COMMISSION AGENTS.—J. H. Dunlop, Joseph Pollard, C. R. Daveney, C. A. Wynne, H. C. Ransome, J. Seilke, and C. Baker and Son,

WARWICK.

- SOLICITORS.**—H. Boyle, O. E. C. Campbell and E. J. Douglas Mackay, B.A.
SURGEONS.—Dr. Margetts, (Government Medical Officer), Dr. Phillips.
LICENSED SURVEYORS.—A. Margetts, F. Daveney.
NEWSPAPER PROPRIETORS AND PRINTERS.—Arthur Morgan, (*Argus*, established, 1864), Cowton and Irwin) *Examiner and Times*, established 1866),
BOARDING HOUSEKEEPERS.—Mrs. Cooney, P. Moesser, P. Russell, P. McGee, Mrs. Keane.
WATCHMAKERS AND JEWELLERS.—W. Grenier, H. D. Dinte and Son.
SADDLERS.—Peter Cooney, C. Barth, John Gorry, Joseph Kreis, and J. M. Healy.
BOOKSELLERS AND STATIONERS.—Mrs. Flynn, H. A. C. Tietzel, James Millar.
BOOKBINDERS.—Cowton and Irwin, A. Morgan.
BLACKSMITHS AND WHEELWRIGHTS. T. Amies, J. M'Eniery, James Fenwick, H. Borger, Thomas Craig, and Ramsey E. McKeachnie.
COACHBUILDER.—W. W. Hurford.
IRONMONGER.—R. Aland.
PLUMBERS AND TINSMITHS.—A. Gearich, Robert William.
PAINTERS AND PAPERHANGERS.—J. Warcham, H. Heig, J. Bechan, R. F. Stidolph, Michael Cronin.
CABINETMAKERS.—F. Reimer, E. W. Thompson, H. Williams, and T. Burns.
UNDERTAKERS.—F. Reimer, E. W. Thompson, and T. Burns.
BOARDING SCHOOLS.—For Girls—Miss Rusher; for Boys—Mr. and Mrs. Cameron Ross
MONUMENTAL STONE-CUTTING WORKS.—J. M'Culloch, J. M. Mahon.
COOPER.—Hedry Burfein.
TOBACCONISTS.—H. A. C. Tietzel, A. G. B. Glover, and T. Tolmie.
CHEMIST AND DRUGGISTS.—J. B. Power, and C. H. Ward.
HAIRDRESSERS.—A. G. B. Glover.
TANNERS.—Cunningham and Lancaster, and J. A. Grenier.
SEEDSMEN.—Brown and Wilson, S. Nunn.
BAKER AND CONFECTIONERS.—J. Healy, S. Heather, G. E. Grant.
BUTCHERS.—Carl Tietzel, William Collins, and W. Chandler.
BREWER.—J. G. Wilson.
SODA WATER, LEMONADE AND CORDIAL MANUFACTURERS.—Thomas Mogridge, F. S. Suter, and T. Hanley.
SOAP FACTORY.—Thomas Mogridge.
FLOUR MILLS.—J. Horwitz and Co., W. and C. Hayes.
TIMBER MERCHANTS.—J. Keleher, J. M'Keachie, C. M'Intosh, K. Hutchinson, Wallace and Gibson, and T. and W. Hall.
BUILDERS AND CONTRACTORS.—J. M'Culloch, Wallace and Gibson, M. O'Brien, W. G. Conley, W. Gaisford, John Gould, Richard Noyes, and Stewart and Co.
BRICKLAYERS.—E. Bugden, W. Burgess.
BRICKMAKERS.—W. Blades and Son, Alfred Hampson.
STONEMASONS.—J. M'Culloch, J. M'Mahon.
LIME BURNERS.—C. Schnitzerling, John Byrnes, M. Schnitzerling.
PRODUCE MERCHANTS.—A. Canning, J. Clancey, F. Grayson, and F. Andrews.
FRUITERS.—S. Heather, A. Canning, J. Goodhugh, P. M'Gee, Mrs. Magrath, S. Brown, and J. Brown.
LIVERY AND BAIT STABLES.—C. Baker.
PHOTOGRAPHERS.—C. Roggenkamp, and H. Haig.
BOOTMAKERS.—Brown Bros., J. Collins, A. Ralph, W. Wright, and M. Keane.
SEWING MACHINES.—Beale and Co., Singer's and Co.

Goondiwindi.

PLEASANTLY situated on the north bank of the M'Intyre River, at the southern border of Queensland, and distant 152 miles from Toowoomba by the nearest practicable road, Goondiwindi is a local business centre of a thriving district. The town derives its support chiefly from the pastoral interest, for though there is a considerable quantity of good land within its boundaries, and throughout the selections in the neighbourhood, the climate is generally a dry one, and therefore offers no encouragement for extensive agricultural operations. The population is about 400.

Five mail services connect the Goondiwindi residents with various parts of Queensland and the neighbouring colony of New South Wales.

It is probable that at no distant date a line of railway will pass through Goondiwindi, for the purpose of connecting St. George and the south-western interior with the sea board. Should this very desirable purpose be carried into effect, there is no doubt but that the prosperity of the Goondiwindi district will be greatly increased, and the resources of the rich country beyond very materially developed.

A large bridge, costing £5000, has been erected on the M'Intyre River, thus connecting the colonies of Queensland and New South Wales. The bridge has been built at the expense of both colonies.

Royal Mail Coach to Warwick and Leyburn, weekly. W. Lucas, proprietor. Leaves Warwick every Thursday at 5 a.m.; Leyburn, every Thursday at 7 a.m.; returns every Monday from Goondiwindi at 5 a.m. Single fares to and from Leyburn, 40s.; do. to and from Warwick, 50s.; return tickets, available for one month, at reduced rates; parcels, as per arrangements, at very low rates.

LOCAL GOVERNMENT OFFICES.—P. W. Pears, Esq., P.M., C.P.S., and Acting Land Commissioner; Mrs. Halloran, Postmistress; R. Halloran, Telegraph Master; M. Zerb, Line Repairer; J. M'Gladrigan, State School Teacher; John Hallman, Pupil Teacher; T. B. Price, Petty Debts Bailiff and Poundkeeper; Thos. Mantin, Sergeant of Police and two ordinaries.

WAGGAMBA DIVISIONAL BOARD.—F. Wyndham (Chairman); Councillors—J. M'Kenzie, Duncan Sinclair, T. B. Price, J. Green, W. V. Jenkins, T. Gibson, G. S. R. Dines, H. Prong; Thomas Hunter, Clerk and Foreman of Works.

WAGGAMBA MUNICIPALITY BOARD.—H. E. Easton (Chairman); W. H. Trewecke, M. Woodleck, F. Wyndham, Duncan Sinclair; Secretary—A. Warden.

LOCAL JUSTICES.—P. W. Pears, Police Magistrate; W. H. Trewecke, F. Crowdy, F. Wyndham, W. Vaughan Jenkins, Duncan Sinclair, H. E. Hopkins, H. E. Easton, Geo. S. R. Dines.

LOCAL INSTITUTIONS.—United Border Jockey Club—F. Crowdy, Secretary; Hospital—Geo. Cameron, Wardsman; School of Arts—Geo. Cameron, Secretary.

CHURCHES.—Presbyterian and Episcopal.

M'INTYRE PASTORAL AND AGRICULTURAL SOCIETY.—W. Vaughan Jenkins, President.

Business Directory.

CHEMISTS AND DRUGGISTS.—C. Jurs, H. E. Miller.

INSURANCE AGENTS.—Thos. Hunter, New Zealand Fire Insurance and Colonial Mutual Life Assurance Society; J. Green, Colonial Provident.

STOCK, STATION, AND GENERAL COMMISSION AGENT.—Thos. Hunter.

BANK.—New South Wales—C. E. Morisset, Manager.

STOREKEEPERS.—F. Crowdy, W. Lucas, Co-operative Stores, J. Green, M. Sin, Won Fa. Hop.

SADDLERS.—A. Warden, A. Bell.

HOTELS.—H. E. Donnelly, Victoria; C. Zimmerman, Queen's Arms; W. Lucas, Shamrock, M. J. Bushell, Royall.

CORDIAL MANUFACTURER.—A. E. Beauvais.

BLACKSMITHS AND WHEELWRIGHTS.—James Smith, James Brennan, J. Shmicht.

BUTCHERS.—John M'Kenzie, F. Grey.

Dalby.

DALBY, or the City of the Plains, with a present population of 1296 souls, was incorporated as a municipality in 1863; was formerly the Western terminus of the Southern and Western Railway, until Parliament sanctioned the extension to Roma, such line being now completed. It has several public institutions that are well managed, and are of value to the district.

Owing to the situation of the town being beyond what is known as the Main Range rainfall, the soil, although equal to any other part of the Darling Downs, has been but partially tested as to its agricultural capabilities; but agriculture, on a comparatively large scale, is now being successfully carried on at Jimbour, Cattle Creek, and Bon Accord, and in a minor degree on most of the homestead selections in the neighbourhood. Pastoral pursuits have long been carried on, and have yielded large and profitable returns.

A large area of land in the Dalby district—on Jimbour, St. Ruth, Irvingdale, and Cecil Plains runs—has recently been taken up, and is now in the hands of some very enterprising selectors and sheep farmers, who are making steady advancement in fencing, and otherwise improving their homesteads, and a large quantity of wool will this year be sent in small lots from the district. The introduction of artificial grasses will tend greatly to the permanent settlement of the locality.

The timber in the neighborhood of Cattle Creek and the Bunya Mountains is unsurpassed in quality in Queensland, and one saw mill is already in operation, and it is contemplated to erect another in a very short period, the machinery having been already ordered.

A good trade is done in Dalby with the Western districts, and its pastoral lands must always secure to it a fair share of prosperity. A large Oddfellows' Hall and new Hospital are now completed, and other improvements.

Government Departments.

SUPREME COURT.—Commissioner for Affidavits—C. R. Haly, P.M.; D. Gallwey, C.P.S.; A. M. Drysdale.

COMMISSIONER FOR TAKING AFFIDAVITS FOR N.S. WALES.—F. W. Roche.

SOUTHERN DISTRICT COURT.—Registrar—D. Gallwey; Bailiff—A. J. Robinson.

POLICE.—Police Magistrate—C. R. Haly; Sergeant Carey, and four constables; Surgeon—Dr. Howlin.

CLERK OF PETTY SESSIONS.—D. Gallwey; Land Agent—E. E. Bliss.

RECEIVER IN INSOLVENCY.—D. Gallwey.

AGENT FOR CURATOR OF INTERSTATE ESTATES.—D. Gallwey.

IMMIGRATION AGENT.—D. Gallwey.

MAGISTRATES RESIDENT IN DALBY.—F. W. Roche, J. S. Jessop, C. K. Simpson, M. Ford.

POST OFFICE.—Postmaster—D. C. Peterson; Assistant—W. Sexton; Letter Carrier—C. McCarthy.

TELEGRAPH OFFICE.—Stationmaster—J. Bourne.

RAILWAY DEPARTMENT.—Stationmaster—Stewart.

DISTRICT REGISTRAR.—F. W. Roche.

POUNDKEEPER AND BAILIFF SMALL DEBTS COURT.—O'Neill.

STATE SCHOOL FOR BOYS.—Head Teacher—Morrison.

DITTO GIRLS.—Head Teacher—Miss Short; Assistant—Miss Peterson.

ST. COLUMBA'S CONVENT SCHOOL.—Head Teacher—The Sister Superior at the Convent.

SCHOOL BOARD.—J. S. Jessop, J. Conroy, William Hall, R. Ramage; Secretary—A. M. Drysdale.

IMMIGRATION DEPT.—Master and Matron—Mr. and Mrs. Carran.

Ecclesiastical.

CHURCH OF ENGLAND.—Incumbent—Rev. Geo. Hall.

ROMAN CATHOLIC.—Resident Priest—Rev. D. G. Byrne, and assistant,

PRESBYTERIAN.—Resident Minister—Rev. J. McAra.

Societies.

NORTHERN DOWNS PASTORAL AND AGRICULTURAL SOCIETY.—President—J. S. Jessop ; Vice-Presidents—H. M. Nelson, G. M. Simpson ; Secretary — ; Treasurer—F. M. Merritt. Committee of 12.

M.U.I.O. ODDFELLOWS.—F. Murphy. N.G. ; W. Fortescue, V.G. ; G. Warke, E.S.

MERCANTILE CRICKET CLUB.—President—J. S. Jessop, Esq., M.L.A. ; Vice-President—H. M. Nelson, Esq., M.L.A. ; Secretary and Treasurer —.

DALBY GYMNASIUM AND ATHLETIC CLUB.—President—J. S. Jessop, Esq., M.L.A. ; Honorary Secretary—F. Eastaughffe.

Public Institutions.

SCHOOL OF ARTS.—President—J. S. Jessop, Esq., M.L.A. ; Vice-President—J. Skelton ; Secretary—A. J. Robinson.

MUNICIPAL COUNCIL.—Mayor—M. Ford ; Aldermen—S. Warke, J. Healy, P. Landy, P. Dowling, J. Monaghan, J. McQueen, F. Eastaughffe, G. Wilkinson ; Town Clerk—J. Y. Black ; Inspector—A. Malley.

DALBY CEMETERY TRUST.—Trustees—Jas. Skelton (Chairman), P. Landy, E. Campbell, J. Otto, R. Kirkwood ; Secretary—R. Dexter.

NORTHERN DOWNS JOCKEY CLUB (established July, 1873).—President—J. S. Jessop, Esq., M.L.A. ; Vice-President—W. J. Joyce ; Treasurer—F. M. Merritt ; Secretary—C. K. Simpson.

HOSPITAL.—President—J. S. Jessop, Esq., M.L.A. ; Vice-Presidents—W. Wood, Esq., James Skelton, Esq. ; Wardsman and Matron—Mr. and Mrs. Carstens ; Medical Officer—Dr. Howlin ; Secretary—R. Dexter.

WAMBO DIVISIONAL BOARD.—Chairman—H. M. Nelson, Esq., M.L.A. ; Members of the Board—P. F. Bodkin, H. Ensor, W. J. Joyce, A. H. Evans, G. M. Simpson, J. S. Jessop, M.L.A., D. O'Brien, J. Robertson ; Inspector of Works—James Marks ; Clerk—R. Dexter.

Business Directory.

AUCTIONEERS AND COMMISSION AGENTS.—Jessop and Simpson.

BANKS.—Queensland National Bank, Limited—Manager, — Ingram ; Commercial Banking Company—Manager, — Oakes.

BOOKSELLERS, &c.—Misses McDonald, R. Kirkwood.

BOOT AND SHOE MAKERS.—S. McQueen, J. McQueen, T. Beattie.

BLACKSMITHS AND WHEELWRIGHTS.—W. Hall, John Monaghan, A. Murray, D. O'Brien.

BUTCHERS.—J. Carmody, R. Jones.

BAKERS AND CONFECTIONERS.—J. W. Coles, J. Tucker.

BUILDERS AND CONTRACTORS.—Jas. Wainman, W. Gottschalk, W. H. Taylor.

CABINETMAKERS AND UPHOLSTERERS.—G. Fountain, W. Gottschalk.

CHEMIST AND DRUGGIST.—F. M. Merritt.

COAL AGENCY.—J. S. Jessop.

FRUITERERS AND CONFECTIONERS.—Ah Long, Mrs. Freaney, Geo. Burchand, J. W. Jarrold.

FISHMONGER, &c.—T. Hart.

GARDENERS.—Ah Chong, Ah Quai, Ah Sam.

HAIRDRESSER.—H. Hatton.

INNKEEPERS.—A. McGoldrick, Royal Hotel ; E. O'Keefe, Railway Hotel ; W. Wood, Golden Fleece Hotel ; P. Dowling, Sportsman's Arms Hotel ; D. Lynch, Post Office Hotel ; J. Cunningham, Sovereign Hotel ; J. Fitzpatrick, Hibernian Hotel ; Mrs. Gibson, Queen's Arms Hotel ; John Healy, Criterion Hotel ; George Hunt, Carsen's Hotel ; D. Condon, Commercial Hotel.

INSURANCE COMPANIES.—Imperial Fire Insurance Company of London ; National Fire and Marine Insurance Company of New Zealand ; Australian Mutual Provident Society ; The Colonial Mutual Life Assurance Society, Limited ; Sydney Insurance Society ; Mutual Life Association of Australasia ; New Zealand Insurance Company.

MERCHANTS, STOREKEEPERS, OUTFITTERS, AND FORWARDING AGENTS.—Landy Brothers, James Conroy, T. C. Good, D. O'Brien, P. Doyle, J. Clarke, T. McFie, J. Chooi.

PRINTERS AND NEWSPAPER PROPRIETORS.—Michael Jordan and F. Eas-
taughfe, *Dalby Herald*.

PAINTER AND DECORATOR.—Samuel Butterworth.

SAW MILL PROPRIETOR, &C.—Samuel Grimley, Bunya Mountains and Dalby.

DALBY PENNY SAVINGS BANK.—T. C. Good, Treasurer; A. M. Drysdale,
Secretary.

SURGEON.—Dr. Wm. Howlin.

SOLICITOR, &C.—A. M. Drysdale.

SADDLERS.—Samuel Warke, J. Peters, J. Hodge.

CORDIAL MANUFACTURERS, &C.—S. Bradford, P. Ryan.

TAILOR.—T. Williamson.

TIN PLATE WORKERS, &C.—George Wilkinson, R. Hefty.

UNDERTAKERS.—G. Fontaine, William Gottschalk.

WATCHMAKER AND JEWELLER.—Moses Harris.

—:—

Leyburn.

A PASTORAL township on the Darling Downs—42 miles from Toowoomba, 28 from Cambooya Railway Station, 36 from Warwick, and 110 miles from Goondiwindi. Has a mail running twice a week to and from Cambooya, and once a week to and from Warwick, Goondiwindi, and Texas.

The following stations are the nearest to Leyburn :—

Ellangowan, C. B. Fisher distant 7 miles

Talgai and Canal Creek, Queensland Investment

Land Mortgage Co., Brisbane; Frank H.

Hughes, Manager, each " 12 "

Balgownie (selection), W. Hogarth " 14 "

Felton, J. Tyson " 16 "

Stonehenge, Hudson & Dickson... .. " 18 "

Yandilla, Gore & Co. " 20 "

Tummaville, Gore & Co. " 12 "

Police Magistrate of Warwick now visits Leyburn once a month.

ACTING CLERK OF PETTY SESSIONS.—Sergeant Kelly.

PETTY DEBTS BAILIFF.—J. Lewis.

MAGISTRATES.—Robert W. Gore, Tummaville; A. B. Briggs, Ellengowan; James Porter, North Branch. Magistrates authorised to consent to the marriage of minors—John C. Snell (at present residing at Edmonston in the Toowoomba Police District), and J. Macandrew, Police District of Inglewood.

REGISTRAR OF BIRTHS AND DEATHS, also, agent for Colonial Mutual Assurance Society, Limited—James Mahony.

POSTMASTER, Line Repairer, in Charge, Savings Bank Officer—J. D. Harris.

PRIMARY SCHOOL.—Teacher—E. J. Brockwell. Number, 70.

Business Directory.

BOOTMAKER.—F. Büttner.

SADDLER.—J. Castles.

BUTCHERS.—M. Liddy, O. B. Bell.

BLACKSMITH.—P. Murrin.

HOTELKEEPERS.—O. B. Bell, J. F. Vickery, M. M'Namara.

STOREKEEPERS.—James Mahoney, Charles G. Clay, Charles Bell.

POUNDKEEPER.—John Fitzsimons.

PAINTER.—J. Lewis.

—:—



Government of Queensland.

GOVERNOR—His Excellency Sir Anthony Musgrave, G.C.M.G.
Private Secretary—Lieut. Price and. Aide-de-Camp—Lieut. Cholmondely.

EXECUTIVE COUNCIL.

President—His Excellency the Governor.
Premier, Colonial Secretary, and Vice-President of the Executive Council—Hon. S. W. Griffith.
Secretary for Public Works and Mines—Hon. Wm. Miles
Secretary for Lands—Hon. C. B. Dutton.
Postmaster-General—Hon. T. Macdonald-Paterson.
Attorney-General—Hon. A. Rutledge
Colonial Treasurer—Hon. J. R. Dickson.
Minister for Education—Hon. B. B. Moreton.
Clerk of the Executive Council—Albert Victor Drury.

Parliament.

LEGISLATIVE COUNCIL.

President—Hon. Sir A. H. Palmer, K.C.M.G.
Chairman of Committees—Hon. Daniel Foley Roberts.

Hon. William Draper Box

" James Gibbon
" Francis Thomas Gregory
" Frederick Hamilton Hart
" John Christian Heussler
" William Frederick Lambert
" John Frederick McDougall
" Kevin Izod O'Doherty
" William Pettigrew
" Thos. Lodge Murray-Prior
" Gordon Sandeman
" A. J. Thynne
" G. King
" A. H. Wilson
" W. H. Wilson
" A. Raff
" F. H. Holberton

Hon. James Taylor

" William Forrest
" T. Macdonald-Paterson
" James Charles Foote
" John Sargent Turner
" James Swann
" Charles Sydney Dick Melbourne
" James Colishaw
" William Graham
" C. J. Aplin
" W. H. Walsh
" F. B. Forrest
" W. G. Power
" A. C. Gregory
" T. C. Smyth
" P. MacPherson

Clerk of the Council and of the Parliaments—Henry Wyatt Radford. Clerk
Assistant—George Holmes A'Court. Short-hand Writer—L. J. Byrne. Librarian
—D. O'Donovan. Usher of the Black Rod—F. R. C. Master.

LEGISLATIVE ASSEMBLY (56 Members).

Speaker—Hon. W. H. Groom.
Chairman of Committees—Simon Fraser.

Aubigny—James Campbell

Balonne—Boyd Dunlop Merchad

Blackall—A. Archer

Brisbane—S. W. Griffith and W. Brookes.

Bowen—Charles E. Chubb

Bulimba—John Buckland

Bundamba—James Foote

Burke—Edward Palmer

Burnett—Berkeley Basil Moreton

LEGISLATIVE ASSEMBLY (*continued*).

Carnarvon—J. F. G. Foxton
Clermont—D. S. Wallace
Cook—J. Hamilton and C. Lumley-Hill
Dalby—J. S. Jessop
Darling Downs—W. Miles, F. Kates
East Moreton—James F. Garrick
Enoggera—J. R. Dickson and J. L. Bale
Fassifern—Alfred Midgley
Fortitude Valley—Francis Beattie and John Macmaster
Gregory—Thomas M'Whannel
Gympie—J. Smythe
Ipswich—J. M'Farlane and W. Salkeld
Kennedy—Arthur Rutledge and Isidor Lissner
Leichhardt—J. Scott and C. B. Dutton
Logan—E. J. Stevens
Mackay—M. H. Black
Maranoa—J. Lalor

Clerk of the Assembly—Lewis Adolphus Bernays, F.L.S. Clerk-Assistant—F. T. Ivory. Principal Short-hand Writer—D. F. T. Jones. Short-hand Writers and Clerks of Select Committees—L. J. Byrne, John Gilligan, W. Willoughby, 4 assistants, and a cadet corps. Sergeant-at-Arms—James Warner.

Maryborough—R. B. Sheridan, J. Annear
Mitchell—John Govett
Mulgrave—Thomas M'Ilwraith
Normanby—John Stevenson
Northern Downs—Hugh Nelson
Oxley—S. Grimes
Port Curtis—A. Norton
Rockhampton—Wm. Kaye Higson and John Ferguson
Rosewood—J. B. L. Isambert
South Brisbane—Henry Jordan and Simon Fraser
Stanley—Peter White and W. Kellett
Toowoomba—W. H. Groom and R. Aland
Townsville—J. M. Macrossan
Warrego—J. Donaldson
Warwick—Jacob Horwitz
Wide Bay—Wm. G. Bailey, M. Mellor

—:—

Stations and their Post Towns.

Acacia Creek, Warwick
 Alderton, Condamine
 Balgownie, Cambooya
 Banaroo, Goondiwindi
 Baranga, Goondiwindi
 Bingle, Condamine
 Baramba, Nanango
 Bendee, Dalby
 Bengalla, Leyburn
 Billa Billa, Goondiwindi
 Bitherariba, Dalby
 Blinkbonnie, Warwick
 Bodumba, Leyburn
 Boondoomba, Dalby
 Boonoo Boonoo, Stanthorpe
 Bovil, Goondiwindi
 Burgose, Dalby
 Bon Accord, Dalby
 Burrandowan, Dalby
 Beauaraba, Beauaraba
 Beauaraba New Township, Beauaraba
 Callandoon, Goondiwindi
 Campbell's Camp, Dalby
 Canmaroo, Dalby
 Canning Creek, Leyburn
 Canning Downs, Warwick
 Carrington, Toowoomba
 Cecil Plains, Dalby
 Clifton, Clifton Railway Station

Collinsville, Warwick
 Cooby Creek, Geham
 Coolmunda, Inglewood
 Coomrith, Dalby
 Cumkillenbar, Dalby
 Cooranga, Dalby
 Cooroon, Dalby
 Crow's Nest, Crow's Nest
 Dulacca, Condamine
 Durah, Dalby
 East Talgai, Allora
 Ellangowan, Cambooya
 Emu Vale, Warwick
 Eton Vale, Cambooya
 Euston, Drayton or Toowoomba
 Felton, Cambooya
 Gladfield, Warwick
 Glenelg, Leyburn
 Glengallan, Warwick
 Glenlyon, Leyburn
 Glenmore, Dalby
 Goomburra, Allora
 Gowrie, Gowrie Crossing or Toowoomba
 Gunyan, Leyburn
 Creekbank, Dalby
 Haldon, Clifton Railway Station
 Highfields, Cabarlah
 Hendon, Hendon Railway Station
 Headington Hill, Clifton Rly. Station

STATIONS (*continued*),

Halliford, Dalby
 Jimbour, Dalby
 Jinghi Jinghi, Dalby
 Jondaryan, Jondaryan
 Jandowi, Dalby
 Killarney, Warwick
 Kurrawah, Dalby
 Kincaird, Dalby
 Kogan Creek, Dalby
 Koreelah, Warwick
 Lyndhurst, Warwick
 Maryvale, Warwick
 Mount Irving, Jondaryan
 Moongoola, Warwick
 Moraybia, Condamine
 Mount Russell, Jondaryan
 Mount Sturt, Warwick
 Meringandan, Meringandan
 Nundubbermere, Leyburn
 North Branch, Greenmount
 Oakey Ck., Oakey Creek Railway Station
 Oaklands, Leyburn
 Pilton, Too'mba or Clifton R'lway Station
 Pine Creek, Yandilla
 Pratten, Warwick
 Proston, Dalby
 Retreat, Dalby
 Rosalie Plains, Jondaryan
 Rosenthal, Warwick

St. Ruths, Dalby
 St. Ronan's, Yandilla
 Stonechange, Leyburn
 Summer Hill, Warwick
 Talgai East, Hendon
 Tarawinaba, Goondiwindi
 Terrica, Leyburn or Warwick
 Tummalville, Leyburn
 Treveston, Leyburn
 Undercliffe, Warwick
 Umbirom Homestead, Drayton
 Toolburra, Warwick
 War War, Dalby
 Warroo, Inglewood
 Woodlee, Yandilla
 Warra Warra, Dalby
 Woomba, Dalby
 Weranga, Dalby
 Westbrook, Drayton
 Westbrook Homestead Area No. 1,
 Haydock's
 Westbrook Homestead Area No. 2, Cross-
 hill, *via* Oakey Creek
 Welltown, Goondiwindi
 Wyaga, Goondiwindi
 Western Ck., *via* Drayton or Cambooya
 Yeulba Creek, Condamine
 Yandilla, Yandilla

Local Commission of the Peace.

Aland, Robert, Toowoomba
 Affleck, John, Swan Creek, Warwick
 Allan, William, Braeside, Warwick
 Allen, Thomas, Woodlawn, Greenmount
 Benays, W. H., Toowoomba
 Bracker, Henry, Warroo
 Brodie, W. H., Crow's Nest
 Bond, William, Toowoomba
 Busch, Ernst, Toowoomba
 Baxter, F. W. E., Toowoomba
 Cardew, Pollet, Stanthorpe
 Cardell, Henry, Tieryboo
 Cowton, R. A., Warwick
 Campbell, James, Toowoomba
 Cocks, Charles, Toowoomba
 Clarke, George, Warwick
 Clarke, Charles, East Talgai
 Cole, Brownlow, Hambledon
 Coutts, Thomas, North Toolburra
 Coventry, Andrew, Goondiwindi
 Cory, Gilbert Gostwyck, Cecil Plains
 Cook, Robert, Allora
 Campbell, Charles, Westbrook
 Campbell, James, Swan Creek, Warwick

Caswell, H. D., Toowoomba
 Davidson, J. H., Westbrook
 Easton, Henry Edward, Billa Billa
 Easton, Frederick C., Spring Creek
 Flood, Stephen, Toowoomba
 Faulkner, R., Mount Irving, Jondaryan
 Frederick, H. C., East Prairie
 Francis, Arthur Marley, Goondiwindi
 Garde, T. W., Toowoomba
 Garget, John, Toowoomba
 Green, Charles H., Warwick
 Gregory, N. T. R., Drayton
 Gregory, Hon. F. Thos., Toowoomba
 Grimes, Thomas, Spring Creek
 Grimes, James Watts, Toowoomba
 Griffiths, G. W., Toowoomba
 Groom, Hon. William Hy., Toowoomba
 Gruchy, John William de., Highfields
 Gunn, Donald, Pikedale
 Hartmann, Carl H., Toowoomba
 Holberton, Frederick H., Toowoomba
 Homes J., Ballard's Camp
 Horwitz, Jacob, Warwick
 Horwitz, Joseph, Warwick

COMMISSION OF THE PEACE (*continued*).

Howlin, William, Dalby	Mathieson, John, East Prairie
Howlin, James, Toowoomba	Macintosh, J., Dalby
Hume, Walter C., Toowoomba	Needam, Francis Henry, Warwick
Hunt, James, Daandine	Nunn, Samuel, Warwick
Haly, C. R., Dalby	O'Leary, John, Warwick
Hodgson, E. D., Eton Vale	Place, J. S., St. Helens, Cambooya
Hayes, W. C., Warwick	Pechey, Edward Wilmot, Highfields
Higgins, P., Sandy Creek, Warwick	Primrose, Francis A., Toowoomba
Jenkins, W. V., Callandoon	Pugh, T. P., Warwick
Jennings, Patrick Alfred, Westbrook	Roberts, Edwin, Toowoomba
Jessop, J. S., Dalby	Robinson, Edwin W., Toowoomba
Johnson, T. A., Warwick	Robinson, Louis, Highfields
Kates, Francis, Allora	Roche, Frederick William, Dalby
Kennedy, Thomas, Allora	Ramsay, Robert, Eton Vale
King, George, Gowrie	Scholefield, Richard W., Toowoomba
King, G. B., Gowrie	Simpson, George Morris, Dalby
King, Henry V., Gowrie	Snell, John, Ellangowan
Landy, Patrick, Dalby	Stirling, Joseph, Toowoomba
Lord, Frederick, Eskdale	Say, George, Highfields
Littleton, John Thomas, Crow's Nest	Sims, J. G., Toowoomba
Miles, Hon. William, Toowoomba	Striver, F. R. C., Pine Creek
Margetts, Frederick, Warwick	Slade, W. B., Glengallan
Matthews, Robert H., Goondiwindi	Stephens, Samuel G., Toowoomba
Marshall, Sampson, Goondiwindi	Stenner, Martin, Middle Ridge, Too'ba
Murray, George Pulteney, Toowoomba	Smith, J. T., Toowoomba
M'Cleverty, George, Drayton	Taylor, Hon. James, Toowoomba
M'Donald, John M'Pherson, Callandoon	Taylor, John William, Cecil Plains
M'Dougall, Hon. John F., Rosalie Plains	Trewecke, H., Goondiwindi
M'Dougall, D'Arcy, Cooyar	Trevethan, Thomas, Toowoomba
M'Glynn, Bernard, Toowoomba	Tyson, James, Felton
M'Intosh, Donald, Glencairn, Cambooya	Vignolles, Francis Daniel, Western Ck.
M'Intyre, Joseph Sharp, Toowoomba	Vickers, William, Southbrook, Umbirom
M'Kenzie, J. F., Toowoomba	Williams, Charles, Jondaryan
M'Leish, J. P., Toowoomba	Woods, F. B., Warwick
Morgan, Arthur, Warwick	Wienholt, Edward, Goomburra
Macpherson, Lachlan, Emu Creek	Wilcox, Edward, Plainby
Munro, Duncan, Highfields	Wilcox, E., Toowoomba
Mason, M. C., Headington Hill	Whitechurch, J. S., Toowoomba
Merritt, F., Dalby	Wilson, J. T., Warwick
Mitchell, Stuart S., Hambledon, Too'mba	Wichello, S. H., Toowoomba
McDowall, A., Hursley, Toowoomba	Warner, J. R., Toowoomba

—:—

Government Departments.

COLONIAL SECRETARY'S DEPARTMENT.—Colonial Secretary—The Honorable Samuel Walker Griffith; Under-Colonial Secretary—R. J. Gray; Chief Clerk—W. H. Ryder; Registrar-General—William T. Blakeney; Master of Titles—H. M. Murray-Prior; Registrar of Titles—Thomas Mylne; Deputy-Registrar of Titles—J. Orton Bourne; Immigration Agent—Sir St. G. Ralph Gore, Bart.; Commissioner of Police—D. T. Seymour; Chief Clerk and Accountant—W. Finucane; Colonial Storekeeper—H. V. Hassall; Government Printer—J. C. Beal; Chief Engraver—W. Knight; Inspector of Prisons—A. E. Halloran; Lunatic Asylum—Surgeon-Superintendent: W. Scholes, M.D.

EDUCATION DEPARTMENT.—Secretary for Public Instruction—Hon. B. B. Moreton; Under-Secretary—J. G. Anderson, M.A.; Clerical Staff—J. F. Sloan

(Chief Clerk), J. W. C. Drane (Accountant), T. M'Intyre (Registrar); General Inspector—D. Ewart; Superintendent of School Buildings—Robert Ferguson; Inspector of Orphanages—Dr. Wray.

COLONIAL TREASURER'S DEPARTMENT.—Colonial Treasurer—Hon. J. R. Dickson; Under-Secretary—E. B. Cullen; Receiver—C. S. Miles; Paymaster—H. St. John Somerset; Mr. Cullen is also Under-Secretary in the Savings Bank, and Commissioner of the Stamp Office; Officer in Charge of Stamp Office—G. Day; Marine Board—Commander G. P. Heath, R.N., Chairman, who is also Portmaster and Marine Surveyor; Hon. F. H. Hart, W. Wilson, F. Beattie, M.L.A., and W. B. Brown; Shipping Master—A. J. Manson, who is also Secretary to the Marine Board and Inspector of Shipping; Engineer of Harbors and Rivers—Wm. D. Nisbet, M.I.C.E.

CUSTOMS DEPARTMENT.—Collector of Customs—T. King; Chief Clerk—W. H. Irving; Landing Surveyor and Inspector of Bonded Stores—W. G. Chancellor; Inspector of Invoices—J. Honeyman; Inspector B. C. Patrol, Curriwillingham—M. Aug. Dorsey.

PORTS ON THE COAST WITH CUSTOM-HOUSES AND OFFICERS.—Bowen, Bundaberg, Cairns, Cardwell, Cooktown, Gladstone, Keppel Bay, Mackay, Maryborough, Normanton, Port Douglas, Port Hinchinbrook, Rockhampton, St. Lawrence, Sweer's Island, Townsville, Thursday Island. There are also officers at Ipswich and Stanthorpe.

DEPARTMENT OF PUBLIC LANDS.—Secretary for Public Lands—The Hon. C. B. Dutton; Under-Secretary—W. C. Hume; Chief Clerk—F. X. Heeney; Officer in Charge of Selection Branch—J. S. Thomas; Accountant—D. D. Haussman; Survey Branch: Surveyor-General—W. A. Tully; Deputy-Surveyor-General—W. M. Davidson; Chief Draftsman—E. J. Barnett; Chief Clerk—T. K. Persse.

LAND BOARD.—Under "The Crown Lands Act of 1884"—Edward Deshon and Thomas Stevenson Sword; Secretary—William James Scott; Head Office—Brisbane.

COLONIAL BOTANIST—F. Manson Bailey, F.L.S.

CROWN LANDS.—Inspecting Commissioner—Peter M'Lean. There are also Commissioners at the following places. As changes frequently occur it is best to address them as "Commissioner for Crown Lands," at the several places hereafter named, as Aramac, Blackall, Bowen, Bundaberg, Cairns, Cardwell, Clermont, Condamine, Cooktown, Darling Downs (Toowoomba, Dalby, Warwick), East Moreton (Brisbane and Beenleigh), Gayndah, Gladstone, Goondiwindi, Gympie, Mackay, Maryborough, Normanton, Nanango, Port Douglas, Rockhampton, Roma, Springsure, Stanthorpe, St. George, St. Lawrence, Surat, Tambo, Taroom, Tenningering, Townsville, West Moreton (Ipswich and Helidon).

LAND AGENTS.—Aramac, *Beenleigh, Blackall, *Bowen, Brisbane, *Bundaberg, Cairns, *Cardwell, Charleville, Charters Towers, *Clermont, Cloncurry, *Cooktown, Condamine, Cunnamulla, *Dalby, Emerald, *Gayndah, *Gladstone, Goondiwindi, *Gympie, Helidon, Hughenden, Ingham, *Ipswich, *Mackay, *Maryborough, Mitchell, Muttaborra, *Nanango, *Normanton, *Port Douglas, *Rockhampton, *Roma, Stanthorpe, *Springsure, St. George, *St. Lawrence, Surat, Tambo, Taroom, *Tenningering, Thargomindah, Thornborough, Thursday Island, *Toowoomba, *Townsville, Warwick, Winton. Address as follows:—The Government Land Agent for—naming the place.

MINERAL LAND AGENTS.—All those marked thus * in the list of Land Agents. There are also others, as follows:—The Commissioner for District of Darling Downs, South—Stanthorpe; for the pastoral districts of Burke—Agent at Normanton; for Cook district—Cooktown; for Leichhardt district—Rockhampton; for Maranoa district—Roma; for North Kennedy district—Townsville; for South Kennedy district—Bowen; for Warrego district—Charleville; for Mitchell district—Blackall. Applications for Mineral Lands situated in any district not specified above must be lodged at the office of the Secretary for Public Lands at Brisbane.

PASTORAL OCCUPATION COMMISSIONERS.—Officer in Charge of Pastoral Occupation Branch in Brisbane—C. C. Carter; for Burke—At Normanton; for

Burnett—At Brisbane Office ; for Cook—At Cooktown ; for Darling Downs—At Toowoomba ; for Gregory North—At Blackall ; for Gregory South—At Charleville ; for Leichhardt—At Rockhampton ; for Maranoa—At Roma ; for Mitchell—At Blackall ; for North and South Kennedy—At Bowen ; for Warrego—At Charleville.

GOVERNMENT AUCTIONEER—M. B. Gannon, Brisbane.

DEPARTMENT OF PUBLIC WORKS.—Secretary for Works and Mines—The Hon. William Miles ; Under-Secretary for Works and Mines—Edward Deighton.

RAILWAYS.—Secretary for Railways—A. O. Herbert ; Commissioner for Railways—F. Curnow ; Traffic Manager—F. Phallon ; Chief Engineer, Southern Division—H. C. Stanley ; Chief Engineer, Central Division—R. Ballard ; Chief Engineer, Northern Division—Willoughby Hannam.

ATTORNEY-GENERAL'S DEPARTMENT.—Attorney-General—The Hon. Arthur Rutledge ; Chief Justice—His Honor Sir Charles Lilley ; Pusine Judges—His Honor G. R. Harding and His Honor C. S. Mein ; His Honor Pope A. Cooper is the Northern Judge, resident at Bowen ; His Honor the Chief Justice is Judge in the Vice-Admiralty Court ; Judge of Southern District Court—G. W. Paul ; Crown Prosecutor, Southern District Court—F. W. Dickson ; Crown Solicitor—John Gill ; Sheriff—A. E. Halloran ; Curator of Intestate Estates—J. B. Hall ; Registrar of Supreme Court and Joint Stock Companies—William Bell.

NOTARIES PUBLIC.—Brisbane—R. Little, D. F. Roberts, W. H. Wilson, and G. L. Hart ; Rockhampton—C. S. Dick-Melbourne ; Townsville—Edwin Norris.

COMMISSIONERS FOR ISSUING WRITS, &c.—Cooktown—Howard St. George ; Mackay—T. Mowbray, P.M. ; Maryborough—H. R. Buttanshaw, P.M. ; Rockhampton—B. Cribb, P.M. ; Townsville—J. W. Henry, P.M. ; Bundaberg—R. A. Johnson, P.M. ; St. George—H. T. Macfarlane, P.M. ; Charters Towers—P. F. Sellheim, P.M.

—:0:—

Police Magistrates.

Aramac—E. F. Craven
 Banana—R. Alexander
 Beenleigh—A. W. Compigne
 Blackall—R. A. Ranking
 Bowen—P. Macarthur
 Brisbane—P. Pinnock and W. H. Day
 (Assistant)
 Bundaberg—R. A. Johnson
 Cairns—R. T. Hartley
 Cardwell—W. S. Walsh
 Charleville—Major R. A. Moore
 Charters Towers—Phillip F. Sellheim
 Clermont—E. Morey
 Cooktown—H. E. Millman
 Cunnamulla—C. Francis
 Dalby—C. R. Haly
 Drayton and Toowoomba—G. P. M.
 Murray
 Emerald—M. A. Francis
 Gayndah—W. E. P. Okeden
 Georgetown—W. Samwell
 Gladstone—H. M. Cockburn
 Goondiwindi—P. W. Pears
 Gympie—G. L. Lukin
 Hughenden and Cloncurry—R. W. Moran
 Ipswich—W. Yaldwin
 Isisford—H. B. Gough
 Leyburn.—(See Warwick)

Mackay—T. Mowbray
 Maryborough—H. R. Buttanshaw
 Maytown—H. St. George
 Mount Perry and Tenningering—O. Armstrong
 Nanango—Archibald Lee
 Normanton—B. C. McGroarty
 Palmer—Howard St. George
 Port Douglas—M. P. B. Fanning
 Ravenswood—J. Archibald
 Rockhampton—Benjamin Cribb
 Roma—W. R. Goodall
 St. George—H. T. Macfarlane
 St. Lawrence—C. W. Rich
 Springsure—J. G. McDonald
 Stanthorpe—P. Cardew
 Surat—R. T. Taylor
 Tambo—F. H. Hyde
 Taroom.—(See Banana)
 Thargomindah—J. Hamilton Scott
 Thornborough—L. E. D. Towner
 Thursday Island—John Douglas
 Townsville—J. W. Henry
 Toowoomba.—(See Drayton)
 Tiaro and Howard—Michael O'Malley
 Warwick—T. P. Pugh
 Winton—R. A. Johnson

District Registrars.

ARAMAC—E. Craven
BALONNE—J. A. Macarthur, St. George
BLACKALL—R. A. Ranking
BOWEN—W. J. C. Burrowes
BRISBANE—The Registrar-General, Wm. Theophilus Blakeney
BUNDABERG—Horace Burkett
BURKE—Bernard C. MacGroarty, Normanton
BURNETT—W. E. Parry-Okden, Gayndah
CABOOLTURE—Thos. Brice, Burnside, Stony Creek
CARDWELL—W. S. Walsh
CHARLEVILLE—R. A. Moore
CLERMONT—Alexander Dorsey
COOK—W. J. Hartley, Cooktown
CUNNAMULLA—C. Francis
DALBY AND DARLING DOWNS NORTH—F. W. Roche
DARLING DOWNS WEST—P. W. Pears, Goondiwindi
DARLING DOWNS EAST AND WARWICK—L. E. Lester, Warwick
DIAMANTINA—Robert K. Packer, Isisford
DRAYTON AND TOOWOOMBA AND DARLING DOWNS CENTRAL—John A. Boyce, Toowoomba
EAST MORETON—Henry Wilson Hasler, South Brisbane
ETHERIDGE—William Watkins, Georgetown
FASSIFERN—St. Clair S. Grant, Harrisville

GLADSTONE—H. M. Cockburn
GYMPIE—John Farrelly
IPSWICH AND WEST MORETON—T. W. Hoey
KENNEDY NORTH—A. C. Haldane, Charters Towers
LEICHHARDT—E. H. Wilson, Banana
LOGAN—Clerk Petty Sessions, Beenleigh
MACKAY—A. Hasenkamp
MARANOA—F. R. Banbury, Roma
MARATHON—R. F. Lewis, Winton
MARYBOROUGH AND WIDE BAY—C. A. J. Woodcock
OXLEY—Henry Lucock
PALMER—F. P. Parkinson, Maytown
PEAK DOWNS—A. M. R. Wragge
ROCKHAMPTON AND WESTWOOD—Stanley Grantham Hill
SOMERSET—J. G. Symes, Thursday Island
SPRINGSURE—John Graham Macdonald
STANLEY—George M. Challinor, Esk
STANTHORPE—R. Deuchar
ST. LAWRENCE—C. W. Rich
TAROOM—R. Alexander P.M.
TIARO—J. Pickering
TOWNSVILLE—W. Handley Dean
WARREGO—J. Hamilton Scott, Thargomindah
WARWICK—L. E. Lester
WOOTHAKATA—Cornelius D. Keane, Thornborough

—:—

Assistant District Registrars.

ARAMAC—R. W. Kendrick, Muttaborra
BALONNE—Richard Targett Taylor, Police Office, Surat
BLACKALL—Frederick Hamilton Hyde, Tambo
BUNDABERG—John William Dear, Gin Gin
BURKE—R. W. Moran, Hughenden
BURNETT—Archibald Lee, Nanango; and Octavius Armstrong, Mount Perry
CABOOLTURE—James Carseldine, Bald Hills; Thomas Robinson, Caboolture; W. Boudet, Cobb's Camp; Thomas King, Nerum Creek; H. Primrose, Nundah; William Brunditt, North Pine River; Sergeant Walker, Sandgate; George Buckley, South Pine

CARDWELL—Charles Carrington, Herberton; Senior-Constable Robert Gillanders, Ingham; Constable M. Livingstone, Alpha
CLERMONT—Sergeant Patrick Bowen, Pine Hill; Edward Walsh, Emerald; J. V. Williams, Mount Britton
COOK—Senior-Constable E. Whelan, Cairns; F. W. Galloway, Port Douglas; Martin O'Donohue, Geraldton
DARLING DOWNS CENTRAL—Railway Station Master, Clifton; Railway Station Master, Jondaryan; James H. Gwynne, Allora; Railway Station Master, Hendon; J. Hadley, Beauaraba

- DARLING DOWNS EAST**—Joseph Arthur Wilkins, Killarney; Constable D. Kelly, Leyburn
- DARLING DOWNS NORTH**—Senior-Constable James Warner, Post Office, Condamine; Railway Station Master, Miles; Railway Station Master, Jondaryan; Railway Station Master, Gowrie Junction; Railway Station Master, Oakey Creek
- DRAYTON AND TOOWOOMBA**—James Graham, Highfields
- FASSIFERN**—Railway Station Master, Grandchester; Railway Station Master, Walloon; Railway Station Master, Western Creek; Railway Station Master, Rosewood
- GYMPIE**—James Morgan Thompson, Black Snake; Senior-Constable White, Tewantin; C. L. James, Kilkivan
- KENNEDY NORTH**—Hervey Bleasdale Walker, Dalrymple; John Watson, Ravenswood; Edgar F. Tye, Millchester; John T. Haughton, Capeville
- LOGAN**—Harwell Geo. Bryant, Nerang Creek; T. Plunkett, Tambourine
- MARANOA**—Terence Byrne, Mitchell
- MARATHON**—R. W. Kendrick, Muttaborra
- MORETON, WEST**—J. Sands, Goodna; the Railway Station Master, Walloon; the Railway Station Master, Laidley; the Railway Station Master, Grandchester; the Railway Station Master, Gatton; the Railway Station Master, Helidon; the Railway Station Master, Murphy's Creek; the Railway Station Master, Rosewood; J. L. Fredericks, Marburg.
- MORETON, EAST**—Patrick M'Clusky, Beenleigh; Senior-Constable J. Cleveland
- OXLEY**—Patrick M'Clusky, Beenleigh; James Sands, Goodna; J. Shield, Moggill
- PEAK DOWNS**—J. V. Williams, Monnt Britton
- SPRINGSURE**—John Carey, Emerald
- STANLEY**—Senior-Constable R. Dowling, Crow's Nest
- TIARO**—Frederick Ewen Bull, Thompson's Flat

—10:—

Registration of Births, Marriages, and Deaths.

Every birth must be registered within sixty days, and every death within thirty days next thereafter respectively; and neglect of this regulation renders the parties, whose duty it is to registrar, liable to a fine not exceeding £10. If sixty days have elapsed from the date of birth, the law requires the parent, or other person making the application, to register such birth, to pay a fee of three shillings (since September 1st, 1879), and to make a solemn declaration of the facts before a Justice of the Peace prior to the registration. If possible, in all cases the father or mother ought to sign as informant. If unable to write, let a mark be made. No birth can be registered after three years have elapsed from the date hereof.

Every minister who has celebrated a marriage shall, within one month thereafter, transmit (in accordance with the Act 28 Victoria, No. 15) the original certificate to the Registrar of the District, and every minister who shall fail to transmit the certificate to the District Registrar shall be liable to a fine of not less than £10 and not exceeding £50. Marriages must be solemnised between the hours of 8 a.m. and 8 p.m. Persons under age must produce the written authority of parents or guardians, signed by them in the presence of a Justice of the Peace, Registered Minister, or District Registrar, or the marriage cannot take place.

In every case of burial, the Minister or officiating person ought to receive from the undertaker, or person having charge of the funeral, a certificate from the District Registrar, certifying the registration of the death—unless in the case of inquest, when a certificate from the coroner or magistrate holding the inquest will be sufficient; and if any dead body shall be buried without such certificate, the person who may bury the same, or perform any funeral or religious service for the burial, or who shall in any way dispose of the body, shall forthwith give notice of the facts to the District Registrar; and undertakers are bound, under a penalty not exceeding £10, to lodge with the District Registrar, immediately after the burial, a certificate of such burial signed by themselves, and countersigned by two witnesses,

Law Sittings.

TOOWOOMBA CIRCUIT COURT.		ROMA CIRCUIT COURT.	
Criminal Sittings.	Civil Sittings.	Criminal Sittings.	Civil Sittings.
9th February 13th July	11th February 15th July	9th March 10th August	11th March 12th August
IPSWICH CIRCUIT COURT.		ROCKHAMPTON CIRCUIT COURT.	
Criminal Sittings.	Civil Sittings.	Criminal Sittings.	Civil Sittings.
18th February 20th July	18th February 22nd July	April September	April September
BRISBANE SITTINGS.		MARYBOROUGH CIRCUIT COURT.	
Criminal Sittings.	Civil Sittings.	Criminal Sittings.	Civil Sittings.
15th March 17th May 16th August 10th November	29th March 25th May 30th August 22nd November	April September	May September

DISTRICT COURT SITTINGS.

TOOWOOMBA SITTINGS.		WARWICK SITTINGS.	
Criminal Sittings.	Civil Sittings.	Criminal Sittings.	Civil Sittings.
3rd May 6th September 6th December	3rd May 6th September 6th December	18th March 16th August 23rd November	18th March 16th August 23rd November
STANTHORPE SITTINGS.		DALBY SITTINGS.	
Criminal Sittings.	Civil Sittings.	Criminal Sittings.	Civil Sittings.
16th March 13th August 19th November	16th March 13th August 19th November	16th April 24th August 26th November	16th April 24th August 26th November

Royal Family.

DATE OF BIRTH AND AGE IN 1886.

QUEEN VICTORIA.....	May 24, 1819—67
Prince Consort.....	August 26, 1819, died December 14, 1861
Princess Royal.....	November 21, 1840—46
(Married January 25, 1858, to Crown Prince Frederick William of Prussia; 8 children)	
Prince of Wales.....	November 9, 1841—45
Married March 10, 1863, to Alexandra, Princess of Denmark, born December 1, 1844) Issue—	
Albert Victor Christian Edward.....	January 8, 1864—22
George Frederick Ernest Albert.....	June 3, 1865—21
Louise Victoria Alexandra Dagmar.....	February 20, 1867—19
Victoria Alexandra Olga Mary.....	July 6, 1868—18
Maud Charlotte Mary Victoria.....	November 26, 1869—17
Princess Alice Maud Mary.....	April 25, 1843
(Married July 1, 1862, to Prince Louis of Hesse, died December 14, 1878; 7 children)	
Prince Alfred Ernest Albert (Duke of Edinburgh).....	August 6, 1844—42
(Married January 23, 1874, to Grand Duchess Marie Alexandrovna of Russia; 4 children)	
Princess Helena Augusta Victoria.....	May 25, 1846—40
(Married July 5th, 1866, to Prince Christian of Schleswig-Holstein; 5 children)	
Princess Louise Car. Alberta.....	March 18, 1848—38
(Married March 21, 1871, to Marquis of Lorne)	
Prince Arthur William Patrick Albert (Duke of Connaught).....	May 1, 1850—36
(Married March 13, 1879, to Princess Louise of Prussia)	
Prince Leopold G. Duncan Albert (Duke of Albany), born April 7, 1853,	
died March 28th, 1884 (married April 27, 1882, to Princess Helen, of Waldeck-Pyrmont; 2 children)	
Princess Beatrice Mary Victoria Feodore.....	April 14, 1857—29
(Married July 23, 1885, to Prince Henry of Battenberg)	
Duke of Cumberland.....	September 21, 1845—41
Duke of Cambridge.....	March 26, 1819—67
Duchess of Cambridge.....	July 25, 1797—89
Duchess of Mecklenburgh.....	July 19, 1822—64
Duchess of Teck.....	November 27, 1833—63

—:—

British Government.

Premier and Secretary of State for Foreign Affairs, The Most Noble the Marquis of Salisbury, K.G. (£5,000)
First Lord of the Treasury, Right Hon. the Earl of Iddisleigh (£5,000)
Lord High Chancellor, Lord Halsbury (£10,000)
Lord-Lieutenant of Ireland, The Right Hon. Lord Carnarvon (£20,000)
Lord President of the Privy Council, Right Hon. Lord Cranbrook (£4,000)
President of the Board of Trade, Right Hon. E. Stanhope (£2,000)
Chancellor of the Exchequer, Right Hon. Sir Michael E. Hicks-Beach (£5,000)
Lord Privy Seal, Earl of Harrowby
Secretary of State for Scotland, The Duke of Richmond and Gordon
Secretary of State for the Colonies, Colonel F. A. Stanley (£5,000)
Secretary of State for the Home Department, Sir Richard Cross (£5,000)
Secretary of State for War, Right Hon. W. H. Smith (£5,000)
Secretary of State for India, Lord Randolph Churchill (£5,000)
First Lord of the Admiralty, Lord George Hamilton (£4,500)
Lord Chancellor of Ireland, Hon. Lord Ashbourne
Postmaster-General, Lord John Manners (£2,500)
President of Local Government Board, Arthur Balfour (£2,000)

Chancellor of the Duchy of Lancaster, Henry Chaplin (£2,000)
 Attorney-General, Sir E. E. Webster, Q.C. (£7,000)
 Solicitor-General, Mr. Gorst (£6,000)
 Lord Advocate, J. H. A. Macdonald, Q.C.
 Solicitor-General for Scotland, J. P. Bannerman Robertson
 Lord Chamberlain, Earl of Lathom (£2,000)
 Secretary to the Admiralty, Mr. Ritchie (£2,000)
 Chief Commissioner of Works, Right Hon. D. R. Plunket (£2,000)
 Paymaster-General, Earl Beauchamp
 Patronage Secretary, Mr. Ackers Douglas
 Financial Secretary to the Treasury, Sir Henry Holland
 Foreign Under-Secretary, Mr. R. Bourke
 Under-Secretary for the Colonies, Earl of Dunraven
 Chief Secretary for Ireland and Keeper of Privy Seal, Sir William Hart-Dyke (£4,425)
 Attorney-General for Ireland, Mr. Holmes
 Solicitor-General for Ireland, Mr. Munroe
 Parliamentary Secretary to the Treasury, Lord St. Oswald of Notsell
 Parliamentary Secretary of the Board of Trade, Baron de Worms
 Civil Lord of the Admiralty, Mr. E. Ashmead Bartlett

—:—

Colonial Governors.

BAHAMAS—H. A. Blake (£2,000)
 BARBADOES—W. Robinson, Esq., C.M.G. (£4,000)
 BERMUDAS—Lieut-Gen. T. L. J. Galwey, R.E. (£2,946)
 BRITISH GUIANA—Sir H. T. Irving, K.C.M.G. (£5,000)
 CANADA—The Most Noble the Marquis of Lansdowne, G.C.M.G. (£10,000)
 CAPE OF GOOD HOPE—Lieut-Gen Hon. Sir L. Smyth, K.C.M.G., C.B. (administering the Government) (£6,000)
 CEYLON—Hon. Sir A. H. Gordon, G.C.M.G. (£8,000)
 FALKLAND ISLANDS—Thos. Kerr, Esq. (£1,000)
 FIJI—Sir G. W. Des Vœux, K.C.M.G., (£4,000)
 GIBRALTAR—Lieutenant-General Sir J. M. Adye, R.A., G.C.B. (£5,000)
 GOLD COAST—W. A. G. Young, Esq., C.M.G. (£3,500)
 HELIGOLAND—Colonel J. T. N. O'Brien, C.M.G. (£8,000)
 HONDURAS—R. T. Goldsworthy, C.M.G., (£1,800)
 HONG KONG—Sir G. F. Bowen, G.C.M.G., (£6,000)
 JAMAICA—Sir. H. W. Norman, K.C.B., C.I.E., (£6,000)
 LABUAN—P. Leys, acting (£800)
 LEEWARD ISLANDS—Sir G. C. Lees, K.C.M.G. (£3,000)
 MALTA—General Sir J. Lintorn-Arabin Simmons, G.C.B. (£5,000)
 MAURITIUS—Sir J. P. Hennessey, K.C.M.G. (£6,000)
 NATAL—Sir H. E. Bulwer, G.C.M.G. (£4,000)
 NEWFOUNDLAND—Lieutenant-Colonel Sir J. H. Glover, G.C.M.G. (£2,500)
 NEW GUINEA—Major-General Sir P. H. Scratchley, K.C.M.G. (£3,000)
 NEW SOUTH WALES—Right Hon. Lord Carrington, G.C.M.G., G.C.B. (£7,000)
 NEW ZEALAND—Lieut-Gen. Sir W. F. D. Jervois, R.E., G.C.M.G., C.B. (£7,500)
 QUEENSLAND—Sir A. Musgrave, G.C.M.G. (£5,000)
 SOUTH AUSTRALIA—Sir W. F. C. Robinson, K.C.M.G. (£5,000)
 STRAITS SETTLEMENTS—Sir F. A. Weld, K.C.M.G. (£6,000)
 ST. HELENA—Lieutenant-Colonel G. Blunt, R.E. (£900)
 TASMANIA—Major Sir G. C. Strahan, R.A., K.C.M.G. (£5,000)
 TRINIDAD—Sir A. E. Havelock, K.C.M.G. (£4,000)
 VICTORIA—Sir H. Brougham Loch, K.C.B. (£10,000)
 WEST AFRICA SETTLEMENTS—Sir Samuel Rowe, K.C.M.G. (£3,500)
 WESTERN AUSTRALIA—Sir F. Napier Broome, Esq., K.C.M.G. (£2,500)
 WINDWARD ISLANDS—Sir W. Robinson, K.C.M.G. (£4,000)

Colonial Agents—Crown and Others.

Crown Agents, Downing-street, London—Sir William Charles Sergeant,
K.C.M.G.; Captain M. F. Ommannney, C.M.G., R.E.; Ernest Edward Blake, Esq.

COLONY.	AGENTS.	ADDRESS.
Canada	Hon. Sir Chas. Tupper, K.C. M.G., C.B.	9 Victoria Chambers, Victoria Street
Victoria	R. Murray Smith, Esq.	8 Victoria Chambers
New South Wales ...	Sir Saul Samuel, K.C.M.G.	5 Westminster Chambers, Victoria Street
New Zealand	Sir F. D. Bell, K.C.M.G.	7 Westminster Chambers, Victoria Street
Queensland	Hon. J. F. Garrick, C.M.G.	1 Westminster Chambers, Victoria Street
South Australia	Sir Arthur Blyth, K.C.M.G.	8 Vic. Chambers, Vic.-street
Tasmania	Crown Agents, Downing street; the Emigrants' and Colonists' Aid Corporation	79½ Gracechurch-street
Western Australia ...	Crown Agents	Downing Street
Cape of Good Hope ...	Captain C. Mills, C.M.G. W. C. Burnett, Esq. (Emigration)	7 & 9 Albert Mansions, Vic st.
Natal	Crown Agents J. E. W. Peace, Esq. (Emigration)	10 Blomfield Street, E.C. Downing Street
		21 Finsbury Circus

Inquiries respecting friends or relations in the Colonies should be addressed:—

AUCKLAND—Colonial Secretary	TASMANIA—Colonial Secretary, Hobart Town
CANTERBURY—Superintendent of the Province	VICTORIA—Commissioner of Trade and Customs, Melbourne
NEW SOUTH WALES—Colonial Secretary, Sydney	WEST AUSTRALIA—Immigration Agent, Perth
QUEENSLAND—Brisbane Immigration Agent	FREEMANTLE—J. F. Stone
S. AUSTRALIA—Commissioner of Crown Lands and Immigration, Adelaide	WESTLAND—Chairman of the County Council

Wire Fencing.

Wire Gauge.	WEIGHT OF FENCE PER MILE FOR					Length of cwt.
	1 Wire.	2 Wires.	3 Wires.	4 Wires.	5 Wires.	
	Cwt qr lb	Cwt qr lb	Cwt qr lb	Cwt qr lb	Cwt qr lb	Yds.
4	6 3 17	13 3 6	20 2 23	27 2 12	34 2 1	225
5	5 3 6	11 2 12	17 1 18	23 0 24	29 0 2	303
6	4 3 14	9 3 0	14 2 14	19 2 0	24 1 19	461
7	4 0 13	8 0 26	12 1 11	16 1 24	20 2 9	428
8	3 1 23	6 3 18	10 1 13	13 3 8	17 1 3	509
9	2 3 15	5 3 2	8 2 17	11 2 4	14 1 19	608
10	2 1 12	4 2 24	7 0 8	9 1 20	11 3 4	749
12	1 1 18	2 3 8	4 3 20	5 2 16	7 0 6	1244

Bishops of the Church of England.

IN AUSTRALIA AND NEW ZEALAND.

DIocese.	NAME OF BISHOP.	CON.	STIPEND.
Adelaide	G. W. Kennion	1882	£800
Auckland	W. G. Cowie	1869	600
Ballarat	S. Thornton	1874	—
Bathurst	Vacant	—	—
Brisbane	W. J. Webber	1885	600
Christchurch	H. J. C. Harper	1856	700
Dunedin	S. T. Nevill	1871	—
Goulburn	Mesac Thomas	1863	500
Grafton and Armidale	J. F. Turner	1868	400
Melbourne	J. Moorhouse	1876	1,330
Nelson	A. B. Suter... ..	1866	500
Newcastle	J. B. Pearson	1879	—
North Queensland	G. H. Stanton	1878	—
Perth... ..	H. H. Parry	1876	—
Riverina	S. Linton	1884	—
Sydney, Metropolitan	Alfred Barry	1884	1,500
Tasmania	D. F. Sandford	1833	1,500
Waipua	E. C. Stuart	1877	450
Wellington	O. Hadfield	1870	500

Roman Catholic Bishops.

IN AUSTRALIA AND NEW ZEALAND.

DIocese.	NAME OF BISHOP.	CON.
ARCHBISHOPS.		
Sydney	Patrick Francis Moran	1884
Melbourne	James A. Goold... ..	1848
BISHOPS.		
Adelaide	Christopher A. Reynolds	1873
Auckland	J. E. Luck	1882
Armidale	Elzear Torregiani	1879
Ballarat	J. Moore... ..	1884
Bathurst	J. P. Byrne	1885
Brisbane	Robert Dunne	1882
Dunedin	Patrick Moran	1856
Goulburn	William Lanigan	1867
Hobart Town	Daniel Murphy	1846
Maitland	James Murray	1865
Perth... ..	Martin Griver	1870
Port Victoria	Rosinda Salvado	1850
Rockhampton	John Cani	1882
Sandhurst	Martin Crane	1874
	S. Reville (coadjutor)	1885
Wellington	Francis M. Redwood	1874

Australasian Money Orders.

VICTORIA.

Inland—£5, 6d. ; £10, 1s.
 Intercolonial—£5, 1s. ; £10, 2s.
 United Kingdom—£2, 1s. ; £5, 2s. 6d. ; £7, 3s. 6d. ; £10, 5s.

SOUTH AUSTRALIA.

Inland—Not exceeding £5, 6d. ; £10, 1s.
 Intercolonial—£5, 1s. ; £10, 2s.
 United Kingdom—£2, 1s. ; £5, 2s. 6d. ; £7, 3s. 6d. ; £10, 5s.

NEW SOUTH WALES.

Inland—Not exceeding £5, 6d. ; £10, 1s.
 Intercolonial—£5, 1s. ; £10, 2s.
 United Kingdom—£2, 1s. ; £5, 2s. ; £7, 3s. ; £10, 4s.

NEW ZEALAND.

Inland—Not exceeding £5, 6d. ; £10, 1s.
 Intercolonial—£5, 1s. ; £10, 2s.
 United Kingdom—£2, 1s. ; £5, 2s. 6d. ; £7, 3s. 6d. ; £10, 5s.

TASMANIA.

Inland—Not exceeding £5, 6d. ; £10, 1s.
 Intercolonial—£5, 1s. ; £10, 2s.
 United Kingdom—£2, 1s. ; £5, 2s. ; £7, 3s. ; £10, 4s.

Money Orders can be obtained at any Money Order Office between the hours of 10 and 3, except on Saturdays, when the hours are 10 to 12. No Money Order is issued for a higher sum than £10. Money Order Telegrams are also issued at about double the above rates.

—:O:—

Postal Information.

All Letters, Packets, and Newspapers posted in Queensland that are required to be prepaid must bear Queensland Postage Stamps.

LETTERS.

Town Letters delivered within the limits of the town where posted		Overland to Victoria and South Australia—	
not to exceed $\frac{1}{2}$ oz. or part ...	1d.	Not exceeding $\frac{1}{2}$ oz. ...	4d.
Every additional $\frac{1}{2}$ oz. or part ...	1d.	Every additional $\frac{1}{2}$ oz. or part thereof ...	4d.
Country Letters not exceeding $\frac{1}{2}$oz.	2d.		
Every additional $\frac{1}{2}$ oz. or part ...	2d.	Letters to Great Britain, via Southampton or via California—	
Letters or Packets containing gold, not exceeding $\frac{1}{2}$oz. ...	4d.	Not exceeding $\frac{1}{2}$ oz. ...	6d.
Every additional $\frac{1}{2}$ oz. or part ...	4d.	Every additional $\frac{1}{2}$ oz. or part ...	6d.
Intercolonial Letters—that is to any of the Australian colonies—		Via Brindisi—	
Not exceeding $\frac{1}{2}$ oz. ...	2d.	Not exceeding $\frac{1}{2}$ oz. ...	8d.
Every additional $\frac{1}{2}$ oz. or part ...	2d.	Every additional $\frac{1}{2}$ oz. or part ...	8d.

The rates before mentioned for English mail letters, apply to both the Torres Straits and the P. and O. routes. Letters should be marked *via* Melbourne if to be sent that way, otherwise they will be forwarded by the Torres Straits Mail.

The late fee on letters is, Colonial or Intercolonial, 3d. ; Foreign, 6d., to be paid by affixing to the letter the necessary postage stamps. Late letters can be posted on board the steamers up to the time of sailing.

Letters, packets, or newspapers can be registered by affixing a fourpenny stamp in addition to the proper postage. The adoption of registration is strongly urged in all cases where money, notes, or packets of value are sent, as the precautions taken with these almost ensures their safe delivery.

TOWN DELIVERIES.—In Brisbane there are two daily, at 9.15 a.m. and 2 p.m. In Ipswich two deliveries, at 9 a.m. and 2 p.m. In Rockhampton, one regular delivery, at 9 a.m. In Toowoomba, two deliveries, at 9 a.m. and 2.30 p.m. In Maryborough, one regular delivery, at 9 a.m. In Warwick, one delivery, at 9 a.m. In Gympie and Townsville, one delivery.

POST OFFICE HOURS.—The Delivery Office is open from 9 a.m. to 6 p.m., daily, Saturdays excepted.

The Dead Letter Office is open from 10 a.m. to 4 p.m., except on Saturdays, when it is closed at noon.

The Office for Registration of Letters is open from 10 a.m. to 4 p.m.

Queensland Customs Tariff.

	s.	d.		s.	d.
Acids, per cwt.	4	0	Confectionery and Succades, per lb. ...	0	2
Arrowroot, per lb.	0	1	Cordials, per gallon	10	0
Barley, per bushel	0	6	Cordage and Rope, per cwt.	4	0
Bacon and Ham, per lb.	0	2	Corn flour, per lb.	0	1
Beer (in bottle), for six reputed quart bottles	1	0	Doors, each	2	6
Ditto, for 12 reputed pint bottles ...	1	0	Dried fruits, per lb.	0	2
Beer (in wood), per gallon	0	9	Fish, pickled and salted (in casks), per cwt.	5	0
Colonial Beer, excise duty of 3d. per gallon			Ditto, dried, per cwt.	5	0
Biscuits, per lb.	0	2	Ditto, preserved (not salted), per doz. lbs. and in same proportion for larger and smaller contents ...	2	0
Blue, per lb.	0	1	Fruit (bottled or in tins), per doz. pints or lbs.	1	0
Boats, per foot overall	2	6	Galvanized Iron, per cwt.	2	0
Brandy, per gallon	12	0	Geneva, per gallon	10	0
Bran and Pollard, per bushel	0	2	Ginger, per lb.	0	2
Butter, per lb.	0	2	Glue, per lb.	0	2
Candles, per lb.	0	2	Gunpowder, per lb.	0	1
Castor Oil (in bottle), per dozen pints; and in same proportion for larger or smaller quantities ...	1	0	Hay and Chaff, per ton	10	0
Castor Oil, per gallon	0	6	Honey, per lb.	0	2
Cement, per barrel	2	0	Hops, per lb.	0	2
Cider and Perry (in bottles), for six reputed quart bottles	1	0	Iron Castings for building purposes, per cwt.	2	0
Ditto, for twelve reputed pint bottles	1	0	Iron Tanks, each	8	0
Ditto (in wood), per gallon	0	9	Iron Wire, per cwt.	2	0
Cigars, per lb.	5	0	Jams and Jellies, reputed lbs., and in same proportion for larger or smaller contents, per dozen ...	1	0
Cheese, per lb.	0	2	Lead, red and white, per cwt.	2	0
Chicory, per lb.	0	4	Leather, per lb.	0	2
Coals, per ton.	1	6	Maccaroni, per lb.	0	1
Cocoa and Chocolate, per lb.	0	4	Maize, per bushel	0	6
Cocoa, raw, per lb.	0	2	Maizena, per lb.	0	1
Corrugated Iron, per cwt.	2	0	Maizemeal, per lb.	0	1
Coffee, roasted, per lb.	0	6	Malt, per bushel	0	6
Do., raw, per lb.	0	4			

	s.	d.
Methylated Spirits, per gallon ...	5	0
Molasses, per cwt ...	3	4
Mustard, per lb ...	0	2
Nails, per cwt ...	2	0
Nuts, all sorts, except cocoanuts, per lb ...	0	2
Oatmeal, per ton ...	40	0
Old Tom, per gallon ...	12	0
Oils, Minerals, &c., per gallon ...	0	6
Onions, per ton ...	10	0
Opium, per lb ...	20	0
Oats, per bushel ...	0	6
Paints, wet and dry, per cwt ...	2	0
Pepper, per lb ...	0	2
Pickles, per dozen pints, and in same proportion for larger and smaller contents ...	1	0
Potatoes, per ton ...	10	0
Preserved meat, not salted, per dozen lbs and in same proportion for larger or smaller contents ...	2	0
Rice, per cwt ...	8	4
Rum, foreign, per gallon ...	12	0
Salad Oil, per dozen pints, and in same proportion for larger or smaller contents ...	1	0
Saltpetere, per cwt ...	4	0
Sarsaparilla, containing more than 25 per cent of alcohol of specific gravity of .825 at the temperature of 60 degrees Fah- renheit's thermometer, per gal.	12	0
Sarsaparilla, not containing more than 25 per cent. of alcohol, per gallon ...	4	0
Sashes, per pair ...	2	6
Shot, per cwt ...	2	0
Screws, per cwt ...	2	0
Snuff, per lb ...	2	6
Soap, not including toilet soap, per cwt ...	5	0
Soda and Soda Crystals, per cwt ...	1	0
Spices, per lb ...	0	2
Spirits, perfumed, per gallon ...	12	0
Ditto, all other, per gallon ...	12	0
Spruce and other Beer, in glass, per gallon ...	1	0
Ditto, in wood, per gallon ...	0	9
Starch, per lb ...	0	1
Sugar, refined, per cwt ...	6	8
Ditto, raw, per cwt ...	5	0
Sauces, per dozen pints, and in same proportion for larger or smaller contents ...	1	0
Sago, per lb ...	0	1
Tapioca, per lb ...	0	1
Tea, per lb ...	0	6

	s.	d.
Tobacco and Snuff, per lb ...	2	6
Turpentine, per gallon ...	0	6
Twine, per lb ...	0	1
Vermicelli, per lb ...	0	1
Vinegar, in wood, per gallon ...	0	9
Ditto, in bottle, per gallon ...	1	0
Wheat, per bushel ...	0	6
Whisky, per gallon ...	12	0
Wine, per gallon ...	6	0

AD VALOREM DUTIES.

Upon all articles on which no specific duties are levied, or that are not exempt from duty, a duty of five pounds upon every one hundred pounds value thereof is imposed.

ARTICLES EXEMPTED FROM DUTY.

Anchors; Animals, alive; Boiler Plates;
 Books, printed; Chain Cables, over $\frac{3}{4}$
 of an inch in diameter; Copper Coin;
 Copper, sheet, plain; Curiosities,
 antique; Flax, New Zealand; Flour;
 Gold Coin; Ditto, manufactured;
 Garden Seeds; Garden Produce;
 Garden Bulbs; Garden Trees; Garden
 Shrubs; Green Fruit; Iron Ore; Iron,
 plain sheet, not including galvanised;
 Iron, pig; Iron, bar; Iron, rod; Iron,
 scrap; Iron, hoop; Lead, pig; Lead,
 sheet; Manure; Newspapers,
 printed.

Naval and military stores, imported for
 the service of the Colonial Govern-
 ments, or for the use of Her Majesty's
 land or sea forces; and wines and
 spirits for the use of His Excellency
 the Governor, or for the naval and
 military officers employed on actual
 naval or military service and on full pay.

Outside packages, in which goods are
 ordinarily imported, and which are of
 no commercial value except as cover-
 ing for goods.

Passengers' cabin furniture and baggage,
 and passengers' personal effects (not
 including vehicles, musical instru-
 ments, glassware, chinaware, silver and
 gold plate, and plated goods, and
 furniture other than cabin furniture),
 which are imported with and by pas-
 sengers *bona fide* for their own personal
 use, and not imported for the purpose
 of sale. Quicksilver; Salt; Specimens
 Natural History; Silver Coin;
 Ditto, unmanufactured; Tin Plates;
 Ditto, Block; Zinc.

	£	s.	d.		£	s.	d.
<i>Drafts and Promissory Notes.</i>				In case of further advances,			
—For every £50 and fractional part of £50 above ...	0	1	0	for every £50 ...	0	5	0
<i>Bill of Exchange</i> (single).—				<i>Upon Mortgage</i> when time of repayment is not stated ...	0	15	0
Ditto Ditto ...	0	1	0	Transfer of same, for every £50 ...	0	5	0
Ditto, Foreign (if drawn in sets of two or more), each, for every £50 ...	0	0	6	<i>Registration of Deeds</i> under <i>Real Property Act</i> , not otherwise stamped ...	0	2	6
<i>Receipts.</i> —For all sums of £20 and upwards, each... ..	0	0	1	<i>Insurance.</i> —For every £100, above 6 months ...	0	1	0
<i>Cheques or Orders.</i> —Ditto do.	0	0	1	For 6 months and under ...	0	0	6
<i>Bank Notes.</i> —For every £100 of the average annual circulation ...	3	0	0	Time policy upon a ship or any vessel, and on goods, as merchandise, in the same, not exceeding 3 months ...	0	2	6
<i>Deeds of Conveyance of Property</i> —For every £50 and under ...	0	7	6	On all other Policies, for every £100, and every additional fractional part of £100 ...	0	1	0
Above, and not exceeding, £100 ...	0	15	0	<i>Transfers.</i> —Of Shares of Stock and Funds of any Public Company, for every £50 ...	0	2	6
For every fractional part of £100 above ...	0	15	0	Of Runs and Stations, for every £100 ...	0	10	0
<i>Agreements.</i> —Of the value of £5 and upwards ...	0	2	6	Note.—No company shall register an unstamped transfer under penalty of £50			
NOTE.—Where letters are produced in court to prove agreements, it will be sufficient for one of them to be stamped with a duty of 5s.				<i>Probate of Will</i> and Letters of Administration, with Will annexed, for every £100 ...	1	0	0
<i>Bills of Lading</i> , or copy thereof ...	0	1	0	Under the value of £50 ...	0	10	0
For every receipt, or copy thereof, from Master, Mate, or Agent ...	0	0	6	<i>Letters of Administration</i> , without Will annexed, for £100 ...	1	10	0
<i>Leases</i> , or Agreement for Leases.—Where the rent is £50 and under ...	0	2	6	Under the value of £50 ...	0	15	0
Above, and not exceeding, £100 ...	0	5	0	<i>Articles of Clerkship</i>	10	10	0
For every fractional part of £100 above ...	0	5	0	<i>Articles of Apprenticeship</i> ...	1	1	0
<i>Mortgage</i> to secure the repayment of money.—Not exceeding £50 ...	0	5	0	<i>Awards.</i> —For £50 ...	0	2	0
For every fractional part of £50 above... ..	0	5	0	Above £50 ...	0	5	0
<i>Upon release</i> in whole or part of such Mortgage ...				And for every £100 or fraction of £100 ...	0	5	0
				<i>Bonds.</i> —For the payment of Money, for every £100 ...	0	2	6
				Transfer of Bond, 5s.; all other Bonds 10s.			



USEFUL NOTES FOR FARMERS.

—:—

Shire Horses—their Breeding and Management.

By Gilbert Murray, Elvaston Castle, Derby.

THE origin and ancient history of the Shire-horse do not come within the scope of our remarks. In passing we may state that historical records are extant which point to a period prior to the Roman invasion.

The present race is the result of crossing the aboriginal stock of the country with that of various nationalities. These are capable of being still further developed under the scientific skill and practical intelligence of the modern breeder. The soils best adapted to the breeding of heavy horses are those of a rich alluvial character.

The fens of Lincoln, Cambridge, and Huntingdon, and the river valleys of the Western and Midland counties, have long been celebrated for the successful raising of this particular class of animal. Farms consisting principally of grass and where the climate is mild and moist, are best suited to the purpose; soft marshy lands favour the growth and expansion of the feet, and stimulate the production of hair. Climate and geological formation are important factors in building up the frame work of every race of our domesticated animals; hence the favourable results in certain localities. The few remarks we venture to lay before the reader on the subject under consideration are the results of close observation and experience, extending over a considerable period, obtained under widely-varying circumstances of soils, climate, and general management.

The diseases peculiar to the horse, and the best methods of treating them, we leave to the trained and qualified practitioner, whose services it is always prudent to obtain, as in many cases which, to the untrained mind, appear of the most trivial character, the most simple ailments, through neglect or unskilful treatment, frequently lead on to complicated cases, and then terminate fatally.

BREEDING,

The success of the breeder mainly depends on the care and skill exercised in the selection of the parents. The difficulty of obtaining authentic records of the different animals has hitherto considerably retarded the improvement of the Shire-horse, hence the results have been uncertain and frequently disappointing. The value of a stud book to the intelligent breeder cannot be estimated. A reliable genealogical record enables him to select the materials best suited to his purpose, and which, in the hands, of intelligent men, will go far to emancipate their efforts from the uncertain and uncontrollable laws of chance, and elevate them to the dignity of a science.

Except in the case of closely-bred sires, which in some individuals are remarkably prepotent, much depends upon the careful selection of the mare. In ordinary cases the progeny assumes the more prominent characteristics of the dam, whilst in others the mingled qualities of both parents, and even those of distant ancestors, frequently crop up.

The system of breeding from mares suffering from hereditary diseases of whatever character cannot be too strongly reprehended. Sidebone is by many considered hereditary or capable of being transmitted from parent to offspring. We consider sidebone the result of bad management rather than that of a transmissible disease.

Contracted feet are, according to our experience, clearly transmittable. We have before us the case of a well-bred hunting mare, which, but for a contracted foot, possessed all the external points and qualifications of a superior class of brood mare. She was put to a thorough-bred horse three years in succession; each time she threw a foal having a more or less contracted foot. If, therefore, the breeding of cart-horses is to be carried on profitably, more attention must be devoted to the selection of sound, healthy mares.

The results of practical experience clearly convince us that broken wind, spavin, and ringbone, are capable of transmission both by sire and dam. Although they may remain latent for a time, passing over one generation, they are almost certain to appear in the next. Peculiarities of conformation, temper, and constitution, are likewise transmissible. On the due consideration of these important points will mainly hinge the success or failure of the breeder. However perfect may have been all the leading points of the sire, they are all liable to be neutralised by the defective formation and plebeian origin of the dam, hence the essential importance of a display of practical skill and intelligence on the part of the breeder in mating the parents. The unskilful and careless pay little or no attention to the good or bad points of either, and accordingly the defects of both parents become intensified, producing an animal inferior to either for purposes of breeding. The excellence of the mare is equally important as that of the horse. A really good foal is hardly ever obtained from a weedy, inferior mare. Many of the principal horse-breeding counties are at this moment crippled in their resources, and the march of improvement retarded, through the scarcity of a superior class of brood mares. For years the country has been scoured by farmers and dealers from Scotland and other parts, men engaged in the trade who are first-rate judges; and breeders have been induced by the offer of nominally high prices to part with their best mares. All the best animals have passed into the hands of a few large breeders, whilst every additional ten pounds which passed to the farmer has cost him at least a hundred in his future revenue.

It is generally conceded that in selecting a mare the breeder should look for one short on the leg, long, deep, and roomy in the barrel, with a general compactness of form, and generally free from hereditary diseases. The mare may be put to the horse at the age of two years, and if well kept will not be injuriously affected either in growth or general health. Many experienced breeders prefer leaving them until the age of three years before being put to the stud. In the former case a year's keep is saved. The system of breeding from old, worn out mares cannot be recommended. Other things being equal, the best results are obtained from young and vigorous parents. As a rule the offspring of aged parents prematurely assume all the outward characteristics of old age. The mare comes in season periodically every three weeks nearly the whole year, but more particularly during the early spring and summer months.

The period of gestation in the mare varies from 10 to 12 months, giving 11 months as the medium. Many prefer that the foal should be dropped from the 1st to end of May, when the nights have, so far become warm, and the grass ready to receive them. Modern experience is in favour of their being born a month earlier, and where suitable paddocks, sheds, or loose boxes are available the earlier period is, no doubt, preferable. In this case the mare should be served not later than the 1st of May.

Mares in hard work, and kept exclusively on dry food, frequently break their service, and, unless some precautions are used, often miss breeding. In all cases of this kind it is necessary to prepare the system by a judicious change of diet. The corn should be boiled, and mixed with bran, and raw swedes freely used. If placed in careful hands, the mare may be worked with safety and advantage to her health during the whole time of pregnancy, with the only reservation that she should not be put in shafts.

During the last month of pregnancy she should be fed at regular intervals. The food should be of a nutritive character, and in a concentrated form. Hay in large quantities is not only objectionable, but injurious. A regular supply of pure

water is of the utmost importance—that from a clean pond or running stream, or having been otherwise exposed to atmospheric influence, is much to be preferred to well water. The latter is a fruitful source of gripes, chills, and other maladies. We strongly approve of the system of having a constant supply of water in the trough or in the manger. We have had experience of this on a large scale, and never discovered any injurious results. The most critical period of pregnancy is from the beginning of the sixth to the end of the seventh month, this being the time at which abortion is most likely to occur. Though not always traceable, it is, no doubt, due to physical derangement of the system. Hard water, exposure, over-exertion, impure air, innutritious food, are some of the predisposing causes. When the system becomes debilitated, whether from over-work or the want of sufficient nutriment, Nature rebels, and, to save the parent, the undeveloped offspring is expelled.

The principal elements essential to maintain the health of all breeding animals are a liberal supply of wholesome and nutritious food, plenty of pure air and water, with regular exercise every day. Mares kept in this way will, under careful management, be benefitted, and their progeny be more healthy, if constantly employed in the plough, or at other light work, up to the date of foaling. In the case of idle mares, light feeding is positively injurious, when, on reflection, we consider that during the latter half of the period of gestation, the essence of the food is expended in nourishing the foetus, instead of adding to the condition of the parent, by which the difficulties and dangers of parturition are correspondingly increased.

A week or two before foaling the mare should be turned loose into a roomy loose box during the night. She should be closely examined every evening by an experience and skilful person, in order to detect the earliest premonitory symptoms of foaling. There are certain indications which rarely deceive the experienced, amongst which is the waxy adhesive substance which accumulates on the ends of the teats; when this appears the mare should be closely watched until she is safely delivered. This is a point that cannot be too strongly impressed on the mind of the reader. A trusty servant is left in charge, tired and worn by the labours of the day; all have long since retired to rest; the weary watchman is fast asleep in his kennel; the mare is quietly eating the last rep of hay from the rack, a certain uneasiness, unnoticed by the attendant seems to steal over her, she rests first on one leg and then another, the action of the jaws is silent for some seconds, and again slowly proceeds. The weary watcher thinks he may safely take just one hour's sleep, and removes to more comfortable quarters. Imbued with the best intentions, he throws himself down, and is soon wrapped in balmy slumber. An hour passes; a second, a third, and he awakes; rushes in hot haste to examine his charge, too late, however, to save the foal, which has been strangled at its birth. This is no uncommon occurrence. We have known cases where both the dam and the offspring have been sacrificed under similar circumstances. Where horse-breeding is practised, even on a limited scale, one or two boxes should be erected especially for foaling mares. These should be so constructed that the attendant can watch the movements of the mare from the outside of the box. Many mares are shy, and resent intrusion in their boxes. In ordinary cases a little careful assistance is all that is necessary. With the non-professional, the first thing is to ascertain whether the foal is coming right. Being satisfied on this point, it is a mistake too to be in too great haste. In all cases of false presentation, the assistance of a skilled professional man should at once be obtained. Valuable animals are frequently lost by the rough and sometimes brutal treatment of the well-meaning but ignorant countryman.

When parturition has been accomplished, the attention of the attendant should be directed to the foal. The umbilical cord should be tightly wrapped round, close to the navel, with a piece of thin tape, and the ends fastened with a knot. The cord is then severed. This precaution is necessary, otherwise the umbilical cord is liable to become detached close to the belly. When this happens the intestines are liable to protrude. The next point is to see that the foal sucks. In the case

of young mares this is often a matter of considerable difficulty. The unsteady staggering gait, and the tickling action of the nose and lips in the abortive efforts to lay hold of the teat, excite and irritate the young mare, who on every renewed attempt of the foal incessantly shifts her position, until at last the foal gives up the effort, and sinks, completely exhausted; and then unless timely aid is afforded, the young animal soon succumbs to the combined effects of cold and hunger. Within no more than an hour from the time of foaling the attendant should be ceaseless in his efforts, and should not leave the box until the foal has sucked. In obstinate cases the teat should be placed in the mouth, and the milk drawn with the hand. There is seldom any difficulty after the first or second attempt. If the foal is dropped during the early spring, when the weather is cold, and the wind searching, it should not be turned out for several days, and then only for a few hours at noon. The mare should have a liberal allowance of rich succulent food, a mixture of boiled swedes, boiled barley, and bran, are the best, it should exceed a temperature of 65 degrees when put in the manger. Indian corn and oats are at present the cheaper food, and may be used with advantage: we prefer them boiled rather than in the raw state.

A certain amount of exercise is essential to the growth and healthy development of all young animals, hence the mare and foal should be turned out daily into a paddock or small enclosure. One of the chief difficulties the ordinary tenant-farmer has to contend with in the successful breeding and rearing of cart-horses is the want of boxes and sheds in the field for the purposes of feeding and shelter. These are generally viewed by landlords and their agents as superfluous buildings, and therefore seldom met with. Where the landlord is unwilling to furnish them it will pay the tenant to construct erections of temporary character, near the great trunk lines of railway, where old sleepers can be obtained at a moderate rate. The sleepers are each nine feet long, and placed on end, side by side, and sunk into the ground about two feet. This will form a wall without much labour. The roof is formed of light scantling, and covered with $\frac{1}{2}$ -inch match-boards. These are again covered with roofing felt or Willesden paper. The whole should be yearly coated over with a dressing of coal tar. Spouts or gutters to receive and carry off the rain-water should be placed under the eaves. The floor of the box, yard, and entrance, should be covered by a thick layer of gravel, furnace-slag, or other hard materials. Where these cannot be readily obtained, a layer of burnt clay will equally answer the purpose. With the materials before mentioned we have, at a trifling outlay, erected serviceable boxes and yards, which, with timely attention and a small outlay in repairs, are likely to last for many years.

To return to the principal objects of our care. I have no doubt by some it may be considered extravagant and unnecessary, yet we are fully persuaded it pays to give the mare a small daily allowance of bruised oats. This improves the quality of the milk, and the foal makes rapid progress. When about a month old the foal should be haltered and taught to lead, and thus early begins his education. We find the best plan is to have a light head-collar. This is allowed to remain on the foal, the leading rein being readily attached to the collar by a hook, and again as easily detached. The foal should be handled, and short leading lessons given daily; and, what is of equal importance, it should be taught thus early to eat—a few bruised oats mixed with bran is the best food to begin with. Now, all this is attended with a considerable amount of trouble and some extra outlay. We are quite aware that many breeders will scout the idea of giving dry food to a suckling mare, and even ridicule the practice of learning the suckler to lead. Our task is to lay before the reader the best and most profitable systems, and deal with practical facts and not with theoretical opinions. As a rule, suckling mares should not be worked except for a day or two during the busy period of hay or corn harvest.

We have repeatedly tried the breeding of horses on a tillage farm, and are now thoroughly convinced of the inutility of the system. Our experience runs thus:—During the busy season of preparing the land and putting in the turnip crop, the mare leaves the stable at six o'clock; the foal is shut up in a loose box, until the

mare returns at noon ; although well fed, she is naturally soft and weak, and comes home at mid-day steeped in perspiration, with the bag distended and the milk streaming out from the teats at every step, thus entailing a considerable amount of suffering ; in this state she is turned into the box, when the hungry foal sets heartily to work. Exactly the same contingency is repeated in the afternoon. The extra labour and exertion to which the mare is subjected entail a corresponding waste of animal tissue ; hence the leading constituents of the food are expended in restoring the waste. These facts go farther to prove the extreme poverty of the milk, as clearly indicated by the stunted growth of the foal. We have never yet succeeded in rearing a really good foal from a hard-worked mare, and, particularly in the case of young mares, we have in some instances permanently injured the constitution by the practice.

The foal may be safely weaned at the age of five months. The mare should be taken up and put upon dry food, the milk being drawn by hand for the first few days. A quart of fresh barm may be given with advantage, as this will act as a gentle purgative, and tend to dry up the milk. She may be put to work at once. The foal should now be carefully fed and tended. Having been already taught to lead, and to eat corn and other food, it will soon forget the dam, and will go on without any sudden check in growth or progress. The horse is a social animal ; hence the foal, when weaned, pines when shut out from companions. It is better, if possible, to let two of the same sex run together. The chief object of the field house is to afford shelter to the young animals. It is needless to say the box must be provided with a manger and hay-rack, though we object to hay in large quantities, much preferring the food in a more concentrated form.

We assume that the object of every breeder is to produce a well-developed animal on the most economical principles. To accomplish this a certain amount of artificial food must be used—we may almost say from birth to maturity. By a judicious system of feeding the frame is built up, and the vital organs prepared to perform their natural functions. The digestive and assimilative system of a young animal is capable of being permanently impaired by the quantity and quality of the food to an extent that no subsequent management, however skilful, can remove. During the first winter the food should consist of a mixture of split beans, Indian corn, and crushed oats, and a small allowance of linseed cake, with a few raw swedes. These had better be passed through a turnip-cutter or pulper, and mixed with the other food. The great objection by many breeders to the use of corn is its heating nature, producing irritation of the skin, and causing the animal incessantly to rub on every available object, that presents itself. Cracked heels is another malady springing from the same cause. By the exercise of a little extra care and attention these difficulties can be readily obviated. No corn of any kind, whether it be in a ground or whole state, should ever be used for young horses, unless it has been boiled. A little bran or chaff should be mixed with the boiled food in order to absorb the liquid. We prefer giving it cold, or at a temperature of 60 degrees. In addition to this, the young animal should be thoroughly washed all over once a week with a solution of McDougall's sheep-dipping composition. This not only keeps the skin perfectly free from parasites of every description, but what is of considerable importance in the eyes of breeders of this class of horses, it stimulates and increases the growth of hair. The box and yard should be kept dry and well littered. The box should be open to the yard to allow the young animals to have the free range of both. They should be fed twice a day—morning and evening. When the attendant places the morning feed in the manger, he opens the gate or door of the yards, and sees the animals securely fastened in when he has given them their evening meal. The leading lessons should be continued at least once a week. Some breeders confine their yearlings entirely to the yards and boxes. In the case of race-horses, where great care and attention are bestowed, and a sufficient amount of exercise is given every day, the system, no doubt, answers admirably, but it is not so with the ordinary tenant farmer, who has, at the most, only two or three foals a year, and who cannot afford to keep a man for the special purpose of

attending on them. We prefer turning them out in all weathers, rather than subjecting them to a more artificial system, at which Nature rebels. When allowed to roam at will, their inherent instinct leads them to take the exercise so well suited to the healthy development of their frames.

The supply and quality of the water is an important factor, and materially influences the fortune of the breeder. Where rain-water can be obtained in sufficient quantity, uncontaminated by animal or vegetable matter, it is unquestionably the most wholesome for stock of all kinds. Not only the underground currents by which wells are supplied, but also the streams and rivers which flow on the surface, are all, more or less, charged with the chemical constituents of the geological formations through which they flow; hence we hold that, next to pure rain-water, pond-water is the most wholesome. In getting young animals up for show purposes, new milk from the cow may be used advantageously. In outlying districts, under the new and improved methods of separating the cream, the perfectly sweet skimmed milk may be profitably utilised, both in rearing of horses and cattle. The fatty matter removed in the cream can now be restored by a less costly material. On most of the large cheese dairy farms of the south-west of Scotland whey is largely used for the rearing of young Clydesdale horses.

One of the most important points of the horse are his feet. "Without feet, you have no horse;" hence the important of early and constant attention to the feet. Neglect of this point induces attacks of inflammation, navicular disease, corns, contractions, and other ineradicable diseases. During the summer the colt may be grazed on a good pasture, otherwise the artificial feeding must be continued. The treatment during the second winter will, in every respect, be a repetition of that during the first. The colt will still be turned out and have the range of the paddock during the day, and shut up in the yard during the night. The food will be of the same description, but must necessarily be increased to meet the wants of the growing animal. The handling and leading lessons should be continued. Castration is usually performed at from 12 to 15 months old. This should be done during the month of May, before the hot season fairly sets in. If delayed to midsummer, the flies become troublesome, retard the healing process, and prove a source of great pain and annoyance to the colt. The operation of castrating is simple, and, when skilfully performed, is attended with very little danger. It is mostly generally performed when the colt has been a few weeks on grass; if not, he should be prepared by a course of bran mash or other laxative food. There is little attendant danger when the operation is performed by a skilful hand. Happily, the barbarous practice of tying is now seldom adopted.

At from two to two-and-a-half years old the young animals should be broken in to draught. We begin the first day by putting on the harness, and when fully equipped, leading the young animal about. The second day the harness is put on, the colt is placed in the middle between two steady workers, yoked singly to the plough. By this means a refractory animal is kept in place, and in ordinary cases he soon settles down quietly to work. The great art of breaking in young horses is to treat them with firmness and kindness; vice of all kinds is almost invariably the result of harsh and cruel treatment, particularly in the case of an animal of a nervous temperament. Many small farmers continue regularly to work their colts at light work after the age of two years. The better plan is to break them in to plough during the spring of the second year, and turn them out again on the pastures during the summer; they are again wintered in the yards, and are kept in good condition, and put to regular work early in the spring. In many of the principal breeding counties foals are purchased from the breeders in October. These are kept on the grass farm for 12 months, and are sold off the following October at the then age of about 20 months. They are generally known as "Twinters." At this age they mostly pass eventually into the hands of tillage farmers of the South, who feed them well and work lightly until they arrive at the age of five years, when they are passed on to the London brewers and draymen.

FEEDING.

The health and utility of the draught horse to a great extent depends on the skill and attention bestowed on his feeding, housing, and general management. For an ordinary agricultural horse at regular work on the farm the average allowance of food is 12 lbs. per diem of crushed oats or Indian corn, 3 lbs. of bran, 6 lbs. of raw swedes, sliced, 14 lbs. of cut chaff, two-thirds hay, one-third straw, and 10 lbs. wheat-straw litter; the ground corn, bran, and chaff, should be mixed together and macerated with water—it should be prepared 12 hours before being used. We find this system admirably adapted for the winter months, as on it the horses are healthy, and stand their work well. For the more severe work of towns and railway goods delivery, an extra quantity of corn would be necessary. On tillage farms we strongly object to the working horses being turned out to grass at any time during the summer. By a little forethought in the arrangement of a succession of forage crops they can be kept not only more cheaply but in far better condition in the yards. Rye, tares, and clovers, are all easily obtainable on most farms. With a moderate allowance of straw a large quantity of valuable manure is made which would otherwise be lost. With a fare comprising plenty of green food and 10lbs. of crushed oats or Indian corn per day, the animals, if moderately worked, will improve in condition. From long practical experience we are fully convinced the practice of turning horses from the yoke out to grass during the night cannot be too strongly condemned. Next to the quality of the food is the regularity with which it is given. I have known waggoners or carters who were in the stable every week-day at three o'clock in the morning (I fear this race have nearly passed away) to get the horses ready to go out at six o'clock. Feeding should begin not later than 4.30. The horses should be fed, cleaned, watered, and harnessed, ready to start at the appointed time, returning to the stable at eleven o'clock; the hours from eleven to one are spent in rest and feeding; they return to work at one o'clock, and remain until five; they are unharnessed, watered, and fed, and well rubbed down, and are then left till eight o'clock, when each horse is carefully cleaned, watered, littered down, fed, and left for the night. To many such a system will appear strange, and to some even unnecessary, the utility, nevertheless, cannot be doubted; the chief impediment lies in the difficulty in carrying it out in the great corn-growing counties of the south and east.

WORKING.

The vast improvements in the implements and the machinery of the farm leave little room for any suggestions as to the best methods of attaching the horse to the load. Ignorance or inattention to this may cause a considerable waste of effective power; this will be the case when the line of draught is either too high or too low. We will not enter into the Cart *versus* Wagon controversy, they are both useful. Our contention is that the motive power should be as close as practicable to the load—horses in single line are the least efficient. The number of hours per day which a well-fed healthy horse can work without over-taking his strength is a question of considerable importance to the agriculturist—from eight to ten hours is the length of the working day. Young, active, well-fed horses will easily work ten hours daily when not over-driven. The writer, during his pupilage, has ridged five acres per day with a single pair of active horses; the ridges were 28 inches wide, the soil a light sand loam, and the field about twenty chains long. Except in unusually busy seasons nine hours per day is sufficiently long both for man and horse. Although the draught of reaping and mowing machines is light it is continuous, requiring considerable speed as regards the horses, and is one of the most exhausting operations of the farm.

The practice of hiring stallions might be advantageously encouraged by the Council of the English Shire-horse Society on lines similar to those which have been so instrumental in improving the Clydesdale breed. A county or district agricultural society agree to secure the services of a horse for the season, a certain sum being subscribed and offered as a premium. A deputation from the society is appointed to attend the great show held in Glasgow about the first week in April,

where the deputies select the horse they consider best suited to the district, and try to arrange terms with the owner. The premium will vary from £60 to £120 and the service fee from £2 to £5, one half of which is paid at the time of service and the balance if the mare proves in foal; if barren, there is no further payment. The horse is at the risk of the owner, who sends his own servant in charge. A certain number of mares is guaranteed, from 60 to 80 being the usual limit. A committee of management is appointed, whose duties it is to receive nominations, arrange the route, and fix the hours at which the horse shall arrive and leave certain places. The distance travelled each day should never exceed from eight to ten miles. The quality of the food and the regularity with which it is given is of far greater importance than is usually supposed. In cheese-making districts sweet whey may be used with great advantage. This is much relished when the horse becomes accustomed to it. We have throughout the season given a horse a gallon of new milk per day; when milk does not exceed 8d. per gallon it is not too costly. We greatly prefer that all corn should be cooked in equal quantities. Boiled beans and oats with a mixture of bran, form the most suitable food; and if the mares come on numerously the horse should have at least 12 raw eggs per day. When a horse is hard-worked—that is, having a large number of mares—there is sometimes great difficulty in inducing him to serve a barren mare. Experienced horse leaders are always prepared for this contingency, and provide themselves with a small bottle of mare's milk, with which they dress the barren mare before allowing the horse to approach her. With suckling mares there is seldom any difficulty.

A brief description of the most important points of the stallion may be given. The feet should be of good size, rather wide at the heel, exposing a well-formed open frog; they should be moderately steep, and not thin and shelly; a dark coloured hoof is preferable to a light-coloured or white one, the latter being generally found to be dry and brittle. Many practical men assert that when a horse having a white foot falls lame from disease or injury it invariably seizes the white hoof. The pastern, or fetlock-joint, should be rather long and oblique; this is a most important point, and one on which the elasticity and movement of the animal to a great extent depends. The fore-leg, from the pastern to the knee, should be flat; knee, large; arm, full; muscle well thrown, to the outside in fact, these should be so far outside the trunk as to be easily seen when standing behind the animal. The chest must be wide from point to point of the shoulders; collar, deep—that is from the point of the shoulder to the top of the wither—the shoulder sloping well into the back, but still somewhat more upright than that of the well-formed hack. The shoulder should be thick and muscular; back, short; loin, broad and full; tail set on rather high; quarters long; second thighs full and muscular; hocks large and flat, showing plenty of clean bone; hocks not too wide apart; ribs deep and well-sprung; sheath large, denoting strength and constitution; head rather large, lean and long; forehead, wide; ears, wide-set and moderately long; eyes, clear and prominent; neck moderately long and arching. The best colours are black, brown, or bay. The neck, tail, and legs should be clothed with a profusion of straight silky hair. The height should not be less than 16, or more than 17, hands. A compact and proportionally formed horse measures well. Breeders generally prefer a large growth of hair; this can be materially increased by the free use of stimulants, as has already been hinted; for this purpose we know of nothing better than repeated dressings with Mc'Dougall's sheep-dipping composition, and by keeping the horse in a light, well-ventilated box.

Pedigree Pigs and their Characteristics.

By Sanders Spencer, Hon. Sec. of the National Pig Breeders' Association.

I THINK one may fairly take the following as representing the Improved or Pedigree breed of English swine (I give them alphabetically):—The Berkshire, the Small Black, the Tamworth, and the Yorkshires, divided into three distinct sub-varieties, the Large, the Middle, and Small.

There are also several local varieties, such as the Dorset, the Large Black found in Cornwall, &c., the Black and White pigs of Northamptonshire (the latter are evidently a cross between the Tamworth, Berkshire, and Yorkshire), but these are not so extensively bred, or capable of proving so useful for crossing purposes as those breeds first named.

The admirers of Berkshires claim that their favourites are the oldest-established of our English breeds; it may be so, but at best, the only verdict which can be given is the Scotch one, "not proven." There is not the slightest doubt that some twenty or thirty years since the Berkshires were wonderfully improved. The breeders of that day aimed at producing a pig shorter in the leg, deeper in the body, wider in the back, thicker in the head, and of a uniform colour. How well they succeeded has been proved in scores of instances at the Royal shows, especially was this so at Reading, two years since, when, perhaps, was seen the finest collections of young boars, of breeding sows, and of pens of three young sows, ever brought together in one place.

A really good, well-marked Berkshire is a grand animal, his every movement denotes breeding and style, and what is thought by many to be of equal importance he is capable of being converted into a carcase of the finest quality of meat. He is hardy and a first-rate colonist, especially in the warmer climates. A cross with the Berkshire is said to improve the quality of the meat of most of our improved pigs. The greatest faults of the Berkshire are considered to be the small number of youngsters brought up at each litter, their slowness of growth during the first six months of their life, and the large quantity of food required to produce a given weight of pork.

The Small Black pig is extensively bred in Essex, Suffolk, and one or two other counties. It has been very much improved during the last fifteen years; whether this has been brought about by a judicious cross with some other breed I must leave to those more especially interested—I can only note these facts, that the Small Black of the present day is longer in the carcase, has a greater quantity of lean meat, and is more prolific, than was the case some years since, when the show pigs appeared to have been so in-bred as to lose much of their hair, muscle, and hardihood. This has certainly been so far corrected as to enable the breeders of this variety to assert that the Small Black of the present day will produce almost as large a return, in the form of meat, from the food consumed as will any other variety of pigs, but there is, perhaps, still a little room for improvement to be made before the fastidious taste of the present day is satisfied with the quality of the meat.

Until within the last few years the Tamworth breed of pigs has not been much heard of beyond its own immediate neighbourhood, but the institution of separate classes at the Birmingham Show for this variety and the classes for "pigs of any other pure breed" at the Royal, has done much to call attention to Tamworths. They appear to be very hardy and prolific, rearing at each trip a large number of porkers, which grow very quickly and are convertible into the finest quality of bacon, providing they are supplied with plenty of the right kind of food. There is no doubt that with care in selecting the best feeders, the Tamworths are capable of being so improved as to become first-rate pigs for general purposes.

In speaking of the three varieties of white pigs as Yorkshires, I have followed the usual name given them not only at home but abroad. It has been the custom of some of the early improvers and exhibitors to call their pigs by the name of the

locality in which they were bred, but this has in some cases led to confusion, which might, perhaps, have been avoided if their favourites had been designated Yorkshires, as this county in years past produced some of the best of white pigs. I am quite aware that it can with truth be said that the finest herds of white pigs are now to be found in many other counties, but this does not alter the fact that Yorkshire was the home of the white pig, as was Berkshire of the breed called after its name.

The sub-division, by the Royal Agricultural Society, of the Yorkshires into the Large, Middle, and Small White, is of recent date, but there is no doubt that it is a step in the right direction. The Large Yorkshire is especially adapted for the breeding of large numbers of quickly-growing stores, which will pay well for the farm and dairy refuse consumed, and then, at the end of nine months, be shut up and fattened to almost any weight, to suit the requirements of the butcher or bacon-curer. To the present fashion, which requires both bacon and hams to have a larger proportion of lean meat than was formerly required, and to its hardihood, quick growth on coarse food, and prolificness, the present great popularity of the Large Yorkshire as a general purpose pig is doubtless to a great extent owing. It appears to be generally acknowledged that the Large Yorkshire is essentially a farmer's and dairyman's pig—one that has, so to speak, to earn a good share of its living in its young days, and then, at twelve or fifteen months old, to furnish a good supply of wholesome meat for use in the farm-house during the winter months. The Large Yorkshire is also extensively bred for producing porkers for the London and other markets; but for this purpose I prefer the Middle breed, which possesses many of the good qualities of the Large breed, added to greater aptitude to fatten when young. This great advantage is not gained at any serious loss of lean meat, providing the food on which the youngsters are fed is not of a too fattening nature, but appears to be obtained as much from the quieter and less restless disposition, which at the same time, perhaps, renders it scarcely so useful as a scavenger—the end and aim of the life of every pig, according to the views of many persons.

Many pig fanciers who have paid particular attention to the subject, place the Middle Yorkshire breed first on the list, for its adaptability to produce large litters of handsome pigs, which will top the market as suckers, porkers, or baconers. I do not entirely endorse these views, but I have no hesitation in stating that if more Middle breed pigs were produced, that pig farming would certainly pay its way even better than it does at the present time.

The Small Yorkshire has suffered much from the present state for lean pork, and from the vast improvement effected in the feeding qualities of the Large and Middle Yorkshires. Some 40 or 50 years since the greatest difficulty connected with pig feeding was to grow sufficient fat. Many of the long-nosed lop-eared brutes which did duty as village scavengers were innocent of fat after six months' fattening. This led to our earliest improvers of pigs going into the opposite extreme, until much of the lean meat was improved off the bones of the Small White. After a few years of this treatment and of injudicious in-breeding, many of our show pigs were simply animated bladders of lard, almost useless for reproducing their species, as, though the sows would farrow a fair number of youngsters, many of these would die of scour or of the many other diseases to which too-highly-bred young pigs are subject. From this sad state of affairs there has been a decided reaction during the last few years, the small Yorkshire has regained the silky hair which was almost lost sight of, and care has been taken in selecting for breeders only those pigs which appeared to be intended to walk about. Although the Small Yorkshire sows of the present day produce large litters, yet the average number of pigs weaned at each trip is not large. The young pigs are also slow growers, but when six to nine months old they will give an equal, if not larger, return of meat for food consumed than any other variety.

Although our American cousins may not be given to boasting on other matters, on the subject of pig breeding they do not hesitate to assert that they can "lick all creation." Their Berkshires have been so carefully bred that their breeders

appear to think that their need for importing English herd pigs no longer exists, whilst their inventive genius is so great that they have produced several so-called new breeds, including Suffolks, Poland-Chinas, Victorias, Jersey Reds, Chesters, &c., &c.; but if one carefully examines these new varieties, it will be found that we have already had the same breeds of pigs in England, but with other names; thus, the Suffolks are our Middle Yorkshires, the Poland-Chinas a cross between the Berkshires and the lop-eared Cambridgeshire or Lincolnshire pig—in the States, after an infusion of Large Yorkshire bloods, re-christened Chester Whites; the Victorias are a composition of some nine-tenths Suffolk and Yorkshire, and one-tenth Berkshire; whilst the Jersey Reds would favor our Tamworths, if the latter had just a dash of Berkshire blood in their veins.

I see no necessity for most of these new breeds, but the Poland-Chinas appear likely to supply a want hitherto felt in some of the States where the summer temperature is high; their black skin is not affected by the heat, they are hardy and prolific, are good bacon pigs, and have not, like some dark-skinned pigs, been so in-bred as to lose much of their natural hardihood.

:O:

A Stud Pig Breeding Farm.

THE farm of Mr. Williams at Yangery, near Warrnambool, has an area of upwards of 120 acres of capital heavy black soil, a small proportion, say about 25 acres, being of rather inferior quality, fit only for pasture. Like the rest of the land in this neighborhood it was originally very heavily timbered, and consequently costly to prepare for the plough. Seventy acres are cultivated, the remainder being richly grassed pastures laid down with rye grass and clover equal to a carrying capacity of four sheep per acre. With the cultivated land the rotation observed is alternate crops of potatoes and cereals for your years, then let out in grass for a similar period. Manuring is resorted to freely for both crops and pastures in the shape of top dressing, applied in the autumn, but in the future it is intended to apply the whole of the manure to the pastures, instead of the ploughed land, as it has been proved that by this method a greater benefit is derived. The wheat most highly thought of is Brodie's Prolific; Defiance also yields heavily, but its tendency to shell tells against it. Beyond a few acres sown for hay, oats are not cultivated. English barley, both Chevalier and Battledore, yield surprisingly good crops if they escape the grub; but it is remarkable that the Ducksbill, another variety, held in great esteem in the Maitland district, New South Wales, has never been tried; this has the reputation of being a heavy yielder, of good quality and not so liable to the attack of this pest. Mangolds, when sown in due season also produce excellent crops, but the yield this year is not up to the average, as, owing to circumstances which could not be avoided, they were planted very late. The homestead occupies a fine position on the uplands, which border the Yangery Creek, adds considerably to the appearance, and when the ornamental trees are fairly grown it will be well sheltered, a consideration of great importance where the coast winds are so bleak, and the native timber has been removed. For the shelter of the stock also live fences have been introduced, a start having been made with box thorn, which is a general favorite all through

the district. A special feature of the establishment is the stud of Berkshire pigs, in this particular line Mr. Williams standing unrivalled, having about eight years since commenced breeding this high class stock, before they enjoyed their present popularity. By many of his acquaintances he was looked upon as an enthusiast, and by some he was even described as wasting time and money on an occupation which they regarded as somewhat *infra dig.* for a gentleman farmer. Why this prejudice should exist is hard to explain. Time, however, has proved the correctness of Mr. Williams's judgment; and the residents generally are now quite alive to the economic value of well bred stock of this description as compared with the long nosed, lean flanked animals that in earlier days obtained on the majority of holdings in the west.

Starting with a couple of pure Berkshire boars and a sow, obtained from Melbourne, the size of the stud has increased by breeding and purchase to upwards of 100 head of all ages, irrespective of those that have been disposed of. No expense has been spared to obtain the best and most fashionable strains of blood, the latest additions being from the herd of Mr. Angus, the famous South Australian breeder, who, it will be remembered, sold one sow at the National Society's Show last season, for 150 guineas, the highest price ever paid for a pig in this colony, if not in Australia. During this period Mr. Williams has been a constant exhibitor at the principal Western shows, including Warrnambool, and the whole of the champion awards for the past five years have fallen to exhibits from his stud, against keen competition, which may be regarded as strong evidence with respect to their quality, as in many cases there were from eight to ten competitors in the separate classes. Mr. Williams when he started had no intention of making a business of stud pig raising; he simply aimed at providing for home requirements animals that would give some pleasure in looking at; but as the young stock multiplied and became so remarkable for their handsome appearance, together with the fact that in their rapid maturity they excelled the ordinary local breeds, so great a demand set in for them as led to the establishment of the present stud. Its character is now so thoroughly assured that orders from the neighboring colonies are regularly supplied in addition to the local demand, which is quite spirited, at prices ranging from four to seven guineas per pair at 8 weeks old. The stud hogs in use just now are "Kaiser," a young sire, well faced, properly marked and good all round, his first young stock, now about 10 weeks old, being quite up to the standard. The other is an Angus boar, 10 months old, by Berkley Duke (imp.), and with the exception of a rather plain face is otherwise a grand sire. Owing to his age Mr. Williams is very chary of using him, wishing that he should have every opportunity of developing.

There are twelve high class brood sows, the pride of place being occupied by an Angus sow that has taken three first prizes for sows under twelve months: two specials and three champions—at Belfast, Koroit, and Warrnambool; and Victoria, another well-known prizetaker, who was the champion of the district, until her increasing age caused her to be superseded by her companion, who is a magnificent sow, well developed, with a splendid face, and a sufficiency of hair of a good quality. Another notable animal is Countess, a Kyneton sow, who made a promising commencement by carrying off the premier award in the class under 12 months. Another sow rather on the small side proves the value of pedigree, as she is remarkably plain, but her stock are always first-class and she is a sure breeder. Mr. Williams's idea of beauty in connection with the results obtained from this animal supports the maxim of "handsome is that handsome does." Amongst the young sows there are many very fine pigs, an Angus sow about eight months old, and of grand quality being conspicuous. To the non-expert it seems peculiar that in spite of the large and varied importations that have been introduced into Victoria and New South Wales of the very choicest and most fashionable strains of blood procurable, that these Angus pigs should so suddenly have come to the front, and in the show pens have swept all opposition before them. Where the superiority, however, comes in it is in their quality and symmetry. It has always been found a matter of the greatest difficulty in the ordinary Berkshire to fill them properly at the flank

and hips, as they have the same tendency to run off at this point as a Lincoln sheep has to curl in the wool and get thin on the shoulder. The Angus pigs are thick, level and solid throughout, which, together with quality, giving great potency of impression, renders them invaluable for crossing purposes in rapidly raising the standard of the ordinary varieties. Another youngster of five months old, from Dorothy, by Duke of Gloster, S.A., is one of the finest pigs I have seen and will, if nothing happens, make his mark on the future of the stud. The whole, of the stock, while well cared for, are not pampered, the breeding sows running out in the paddocks, excepting when housed as farrowing time approaches. As soon, however, as the litters are safe, they go out again at once. This is no doubt the most satisfactory method, as they are healthier and much surer breeders than when regularly penned and highly fed. In discussing the profit and loss account of a stud like this Mr. Williams states that a good breeding sow is of more value than any other animal that can be kept on a farm. He has breeding sows returning him during an ordinary season from £40 to £50, two litters being depended upon, averaging from eight to ten each litter, while the cost of keep and attendance does not exceed £7 to £8. While profitable to the owner of this establishment, its value to the district is correspondingly important, as the Warrnambool and Koroit markets are the largest for this class of stock in the colony, seldom less than from 500 to 800 pigs passing through the yards weekly; and the fact that breeders can obtain stock of the highest quality on the spot, does away with the worry and risk of importation from the adjoining colonies, which formerly was a necessity when high class stock was required. The great point to the practical farmer about this stud is that it has been conducted on a strictly commercial basis. So far it has paid handsomely.

Poultry breeding Mr. Williams also finds another considerable source of profit. The varieties are kept are carefully bred—Buff Cochins, brown Leghorns, dark Brahmas and white Cochins, all of which have been first prize takers at the local shows excepting the Brahmas which have hitherto been content with second awards. The Aylesbury ducks here are especially good, and the prize drake is supposed to be the largest in the colony, weighing, as he does, 10 lb. There is a fine flock of beautifully marked Toulon geese, which are also prize takers. The ordinary farm stock comprises a stud flock of Lincolns that have made their mark in the show pens, but owing to the decline in value of long wools they are not considered desirable property, consequently they are to be disposed of, and their place supplied with stores for fattening purposes. Five heavy draught brood mares, which do the work of the farm, and a very handsome three-year-old filly by Robin, a son of old Rantin Robin, Mr. C. B. Fisher's champion sire, are included in the well bred stud of horse stock. One colt was sold last year, and went to Melbourne, where he proved very successful, besides being first in his class of Heidelberg. Dairying, which Mr. Williams regards as an important branch of farm economy, is shortly to be made a special feature of the establishment, new dairy buildings, with the most modern improvements, being in course of construction.—*Melbourne Leader*.

—:O:—

Table Poultry considered as Farm Stock.

THE importance of fowls as an item of national production has been so ably and fully discussed in the current agricultural journals of the past year, that I do not propose to enlarge on the point as a matter of general consideration. Rather I would direct particular attention to the best manner in which to amelior-

ate the condition of the poultry already existing on our farms, and to offer a few hints as to the selection of breeding stock for 1885, so as to utilise to the utmost any valuable characteristics of the birds. Also to correct, as far as possible, the defects which I fear we shall detect in too large a proportion of the poultry produced at our barn doors during the past year.

PART I.—THE BREEDING PEN.

We will therefore suppose that a farmer has a considerable stock of chickens. Some are crossed Dorking and Cochin, in others the Game blood predominates, while perhaps a third sub-division of birds will present a number of small-boned round little fowls, crossed between the Game, Dorking, and Hamburg. The cause of so great and unscientific a variety is traceable to the bad plan, pursued by so many farmers, of keeping a variety of cocks and cockerels of different breeds.

He may have started with a good stock of nearly pure Dorkings, and perhaps in the height of the breeding season his friend may give him an odd cock, Game perhaps, or Cochin, while his wife may receive or purchase a sitting of Hamburgs —“because they are such good layers.” Out of these various breeds a motley crew of cockerels is allowed to survive, without any perception on the part of their owner that chickens bred in such a fashion are mongrels to all intents and purposes.

No matter how valuable a particular breed may be, when bred pure, its characteristic worth is entirely swamped when crossed and re-crossed in the manner described.

From the chickens thus bred the farmer should select those which appear to present the best frame for laying on flesh. The entire flock should be weeded out and preparations made for establishing a race which will combine hardness, size, and table qualities.

The poultry should be driven into a barn or house. Two or three large baskets should be set outside, and a couple of helpers enlisted for the work. The cockerels of 1884 should be caught and examined. Those with a yellow skin, or yellow legs, crooked or humped back or breast, wry-beaked, narrow-chested, or much feather-legged, should be consigned to one hamper, and subsequently consumed at the family table, as such birds are incapable of breeding good poultry.

Pullets, especially if near laying, may be regarded with greater leniency. A thickly feathered-leg hen may be, and often is, a wonderful producer of eggs; but even these should not be admitted without consideration into the table fowl breeding pens. Feathers are difficult to remove from the shanks when plucking, without causing very unsightly holes, and are almost always an indication of thick skin. Select for breeding stock hens and pullets of deep square figure, with a long broad breast, perfectly straight in keel, and displaying under the wings a thin white or pinkish skin. The legs may be white, rose-coloured, or mottled. It has been a vexed question whether the colour of shanks indicates, in all cases, that of the skin. In the case of a bright yellow or orange-red tint, I believe this to be usually the fact. In my own experience I have never found a yellow-legged fowl with a good white skin. But there is a very wide and notable exception in the case of the French breeds. The Flèche and Crève crosses have nearly black legs, the Houdan is often blotched with dark spots, and La Bresse has a pale blue slate leg, while the fact remains that these four breeds form the famous table poultry of the Continent.

I should observe that, in my opinion, the blotched leg of the Houdan is traceable to a former cross with La Flèche and Crèves, and that in the purest blood we find a pinky-white leg resembling that of a Dorking. This is the case with my own breed, which I rear solely for table.

Fashion decreed that the show-pen the Houdan should be nearly black; so, breeders had recourse to the sister race to effect the improvement in plumage, and too often imparted the peculiar horn comb and black leg of the Crève to the Houdan.

We must now return to the selection of stock for the breeding pens. The cross-bred pullets being selected, may be bred from for the table, if any are found fit; but on no amount should the cross-bred cocks be used. A farmer with 250 to 300 acres may easily keep 50 to 60 head of laying hens, with six or seven cocks. But the stock cocks should be pure breeds, in order that the desired race may possess the character of the breed selected. If the pullets are Game-Dorkings, mate them with a large Dorking cock, which will breed birds with two-thirds Dorking blood having the advantage of the stamina of the Game cross. If Houdan-Game, select the Houdan cock; if Cochin-Hamburgh (a very useful cross in the Midland counties), employ a La Bresse cock of the grey variety or a white Dorking, which will ameliorate the breed and give more size and width of breast to the progeny; and so on, always selecting as the male bird one which possesses table qualities in high degree.

There is a very general prejudice in favour of cross-bred fowls as farm poultry, the argument used being that pure-bred fowls are delicate. This is not in accordance with my experience. Prize-bred fowls may be, and often undoubtedly are, deficient in stamina; but there is no reason why a farmer should not breed Scotch Greys, Dorkings, or Houdans, for generations, and rear them as easily and as profitably as crossed races.

The best argument in favour of a cross breed is that is not always to procure eggs, sitting hens, and table fowls from the same pure breed, which I quite acknowledge. Houdans are splendid layers and fatteners, but they rarely sit; Dorkings are good sitters and table fowls, but very indifferent layers. For this cause I should recommend any farmer who decides on keeping a pure stock of any especial breed to procure a couple of dozen hens of any other kind that he may desire. For example, a breeder of Houdans could select some light Brahmas; the Dorking breeder, a few black Hamburgs; a Surrey farmer, with his fine speckled four-toed table breed, would find some Partridge Cochins or large Game hens to be early layers. But wherever this is the case, rigorous care must be taken to prevent any cockerels resulting from the cross from assuming a place in the farm-yard. These will find their proper destination in the fattening pen.

Soil must of course be taken into consideration when the selection of a table-fowl breed is to be made. On a damp soil I have found the Houdan thrive far better than the Dorking, and the tuft, a pretty ornament when dry and plummy, may be cut off where continual picking about in mud causes it to become clogged with dirt so as to impede the vision. We may regret the operation, but learn to place its necessary performance in the same category as docking horses, removing lambs' tails, and similar precautions.

I believe that the Houdan and Crève crest, often soaked with rain, or matted with snow, is a course of cold and subsequent roup in our variable climate, and should therefore prefer a scantily-crested fowl to one profusely bearded and tufted. But of the hardness and prolificacy of the breed itself I cannot speak too highly.

Scotch-Greys are extremely hardy, and, crossed with Brahma hens—the white variety preferred—produce an excellent table fowl. Whatever be the breed determined on, I must impress on farmers the necessity of procuring alternately each year fresh cocks and pullets of the pure breeds, in order to secure vigorous stock, and to guard against degeneracy.

For example—should Dorking-Brahmas be kept, the 1883 Dorking cockerels should be replaced in 1885 by others, and in the years 1885 and 1886, a dozen Brahma pullets should be added to the flock. The cockerels and pullets of the year should be kept apart as far as possible, and the birds destined for fattening should be fed well, at least twice a day, meal-porridge forming part of the food, in order that they may quickly make the frame and bone which is to be covered with flesh and fat. No half-starved chicken ever makes a fine fowl.

I append a list of a few of the best breeds and half-breeds of fowls considered as table poultry, the cock being of the breed first named.

Dorkings.—Dorking-Brahmas, Dorking-Game, Dorking-Houdan.

Houdans.—Houdan-Light Brahma, Houdan-Game, Houdan-Scotch-Grey.

Game.—Game-Crève, Game-Dorking, Game-Houdan.
Scotch-Grey.—Scotch-Grey Houdan, Scotch-Grey-La Flèche, Scotch-Grey Game, Scotch-Grey Dark Brahma.
La Flèche.—La Flèche-Brahma, La Flèche-Dorking, La Flèche-Game.

PART II.—THE FATTENING PEN.

A rough-and-ready method of fattening fowls may be pursued by simply confining the birds in a small house, and giving them as much food as they can consume; but I believe this way to be productive of waste, both of food and results, as the chickens fight, scatter the food, dirty the dishes, and fly round their prison in a manner which exhausts the system and causes indigestion. Many coops, on the most scientific principles, are now offered for sale, but I would prefer to give a few hints as to the best way for farmers to construct cheap pens for themselves.

On most farms there is some disused barn, cow-shed, or old stable, which can be utilised as a fattening house, and if it be water-tight in the roof, the wooden sides can easily be repaired sufficiently to keep out snow and cold winds. The floor, probably of earth, must be levelled and sanded, well beaten down and rendered hard with an admixture of lime and water; the walls should next be cleaned and white-washed, and a couple of glass windows introduced.

The walls may now be fitted with coops of the most common deal, each about 24 by 13 inches. The floor-boards must be sufficiently thick to support the weight of the shelf above. The front of each coop is a barrel door turning on hinges, while a angled flap runs the whole length of the coops, deep enough to admit of the introduction of a scraper to clean the pens. A projecting ledge supports the troughs which contain food.

A precautionary measure against the ingress of rats should be taken by setting traps in their runs, and filling up their holes with broken glass and pitch, as these pests will always be attracted by the quantity of food brought into the barn.

A thick curtain of baize or any dark material should be hung on iron rods before each window.

A large pan of fresh water placed in a convenient position should receive the troughs between each meal, in order to prevent the slightest possibility of any sourness resulting from the stale paste remaining in the corners of the vessels.

The fowls are best fattened at from three to four-and-a-half months old.

Cockerels and pullets should be placed out of each other's sight, and each compartment ought to contain but one bird. The fowl should be dusted with sulphur or some insect-destroying powder before being penned, as, especially in warm weather, the feathers swarm with mites, which produce great irritation, and keeping the poor bird in a feverish state, militates considerably against rapid and successful fattening.

A thin layer of fine grit must be spread on the floor of each coop, and the bird placed therein and left to itself, fasting at least twelve hours.

If offered food on its arrival, a fowl often refuses to eat, mopes, and so makes a bad beginning; but by adopting the above plan, a vigorous appetite is created, and it learns to expect its meal with great regularity.

The method of cramming is well-known both to Surrey and Sussex breeders.

But this occupying a considerable time, is less fitted for the general farmer than the plan I shall now describe, popularly known as "Peckers."

The fowls should be fed twice a day for the first fortnight, and three times for the concluding two or three weeks. From a month to two months, according to the age, breed, and weight of the fowl, should complete the process, and produce a round, fleshy, sufficiently fat chicken, commanding a good price at market.

Such birds as those exhibited at Paris, and requiring from three to four months' treatment are beside the question, and therefore I do not speak of them, as now our object is to fatten the farmer's barn-door fowl in the quickest and easiest manner.

Punctuality, cleanliness, and watchful attention, must be observed. A forget-

ful feeder, omitting a meal one day and giving an extra one the next, coops left dirty for several days, stale food kept over-night, ailing birds uncared for, food carelessly prepared—all such little mistakes lead to grave consequences, and should be guarded against.

The shed should be airy, but not draughty, and stout shutters outside the glass panes be provided for winter use.

The birds should be kept in darkness the whole day, with the exception—and it is an important one—of an hour before each meal. The admission of light rouses the fowl from the slumber in which it passes its time, excites its spirits, and whets its appetite. The food should be, in quantity, about a teacupful of meal paste to each bird, placed in the troughs already described. If the feeder observes that the fowl eats up its portion ravenously, and appears to desire more, he may add another cupful. Regulate the supply to the demand.

If too much is given at first, the fowl becomes disgusted, picks it over, and finally rejects it. Immediately after feeding, the curtain should be drawn, and the attendant depart quietly, placing the empty troughs in the pan of water before mentioned.

If a fowl appears to "go off" when it has been in the coop a few days, a little boiled—not raw—grain, and a morsel of meat or a lettuce leaf to pull at, frequently brings it round again.

Varieties of food are useful in keeping the birds eager and hungry, but they should be adhered to with a certain regularity, in something like the following order :

First day : 6 a.m., barley-meal and toppings ; 12 noon, rice, boiled in skim-milk ; 6 p.m., oatmeal and potatoes.

Second day : 6 a.m., maize meal and toppings ; 12 noon, barley, boiled quite soft ; 6 p.m., oatmeal and maize-meal, mixed with a little spice.

The food must depend, of course, upon the locality and circumstances of the farmer. Near large towns quantities of stale bread may often be obtained from hotels or schools, and such pieces, broken small and soaked in warm skim-milk till moist, are excellent food for fowls. Buckwheat meal cannot be surpassed as a fattening agent, and is remarkable for producing the splendid poultry of France ; but it is difficult to procure in England, and very expensive. Such little delicacies as a spoonful of sugar in the rice, a lump of fat, some coarse treacle, will hold their proper position in the poultry dietary when procurable. I never give any drink to fattening fowls, finding it disorders the stomach, and rather impedes digestion. The meal should mixed rather slack, and all food given lukewarm. Wheatmeal, now so cheap, is an excellent food if mixed with twice its own bulk of maize-meal.

A bird which is fattening well will lie down a great deal, and the comb will enlarge rapidly. Ridges of white fat will appear under the skin below the wings, and along each side of the breast-bone. When the period of fattening is complete, the fowl should be fasted for twelve hours before being killed.

The skin of a fat bird is very tender, and the utmost care must be taken during the operation of plucking. This should be done while the fowl is warm, and it must then be trussed, and wrapped in a fine linen cloth, soaked in pure cold water till it is "set." Fowls should be wrapped in clean paper, not old newspapers, and packed in fresh crushed straw, with plenty of padding between each bird, to prevent bruising. The practice of smashing in the breast-bone is very bad and renders carving a difficult operation. The breast-bone may be depressed by a weight placed on it upon a folded cloth. The head should be folded close to the side, and the legs, after being well washed, left intact.

Feathers should be sorted as far as possible, the white ones being kept separate. After being washed with plenty of soap and water, picked and cut, they should be dried in a cool oven. The washing is, of course, performed by enclosing the feathers in a large loosely-woven canvas bag, which is plunged bodily in a large tub of soap-suds.

I have found this plan very superior to the lime-water process, or to the method of simply drying them in bags. The washing renders them perfectly sweet and adds to their elasticity.

We have now followed the table bird from "the egg to the spit," and I fear more than one farmer will lay down the book with a laugh and the remark, "This is too much of an undertaking for me." To such I would venture to reply—"Try!" All these directions look formidable when studied for the first time, but would not a manual on horse keeping, or pig breeding, or stock rearing, be just as prolix? and who is a more successful producer of these animals than the John Bull who is smiling at "all this set-out about a pack of fowls?"

Do you not consider if you shall give, or not, salt to your pigs, rice-meal to your calves, or oil-cake to your bullocks?

Why should you expect to produce good poultry, and get profit out of them, while you continue to give little or no attention to them? Is fat bacon grown by pigs which pick up their living in the lanes; or prime beef produced by oxen scampering wild on the moors? Treat your poultry with the care you bestow on the rest of your farm animals; consider them, as they should be, a valuable item of your stock; breed them scientifically, rear them carefully, do not grudge them good housing and generous feeding, and there will be as good a profit from the fowl-yard as that returned by the piggery. Another objection from Mr. Bull—"The expense of the operation? so many feet of deal, so many zinc troughs, such an amount of labour—?" Well, cow-sheds and pig-houses, stables and sheepfolds, are not built for nothing. You do not grudge your cows a good house because your stables are well fitted. Why leave out the poor industrious hen in the cold, to pick up a scanty meal at the horses' feet, and bring out her tender brood in a corner of the rick-yard? Give her a chance. "*Ex nihilo nihil fit.*"

No one expects beer from an empty cask, neither will starved fowls produce eggs.

Begin to cultivate poultry by degrees. If the baize curtain and iron rod are not forthcoming, hang an old sack on a broom-handle; should zinc troughs absorb too many shillings, place a couple of boards together and use them as a substitute.

To the wife and daughter of John Bull I would also appeal. Make the poultry yard your pride; take the fowls under your special care. Will not Mr. Bull make you a Christmas gift of the pride of the spotted calf or of the orphan lamb you have reared so tenderly?

Beg him not to destroy that old barn in the meadow; it will do so well as a fattening house—an old board here, a piece of wire-netting there, some deals bought at the sale last week—do your best to divert these to your new domain, and enlist the help of the old poultry woman and the cowman to smarten up the barn.

To the squires and landowners of our country parishes I have also a request to make. Assist the production of poultry by your tenants and cottagers by helping them to sell what they breed and rear. It is often difficult for such little producers to find a remunerative market for their goods. Purchase from them for your own table; make arrangements at the local railway station for a periodical transport of fowl and eggs to the market town at reduced rates. Persons of influence in their neighbourhood can do much in this manner to create both demand and supply. Try to obviate the necessity for employing a poulterer by purchasing eggs and poultry bred on your estate.

A spirit of emulation may be raised and substantial encouragement bestowed by the local poultry show. These should give prizes at a low entry fee for the cross-bred and table poultry—both alive and dead—farmers and cottagers each competing in their special classes.

Judicious gifts of fowls or sittings of eggs from rich amateurs to their poorer neighbour, are a great encouragement.

Nothing is accomplished without patience, and experience has to be bought. Still, I believe that the year upon which we are now entering will see a great amelioration in the condition of farmer's poultry, and that they will shortly attain to their rightful position as an important item in farm stock.

The Olive.

(By Lewis A. Bernays, Esq., F.L.S., F.R.L.S.)

The subject of the Olive is too large to treat satisfactorily in a work of this character, and I have found some difficulty in compressing it into the space available for the purpose. Such of my readers as desire more detailed information can obtain it by reference to the following works, namely :—

"The Olive, its Culture and Products in the South of France and Italy," by William R. Boothby, Sheriff of South Australia; published at the Government Printing Office, Adelaide, South Australia.

"Cultivation of the Olive, and Manufacture of its Fruit," by the Hon. Samuel Davenport, Adelaide; published by the Chamber of Manufactures of South Australia.

"The Olive and its products: A treatise on the habits, cultivation, and propagation of the tree, and upon the manufacture of oil and other products therefrom, by the author of the present work.

THE Common Olive is, in its wild state, little more than a shrub, thorny and unattractive in appearance; but, by cultivation, has become a tree varying according to species, at maturity, from twenty to forty feet in height, and though sober of aspect and of peculiar tint, is by no means destitute of beauty. The tree is an evergreen with leaves somewhat leathery in appearance, the upper service being of a subdried rich green colour peculiar to the Olive, which has given its name to the tint; the under side being minutely scaly and of a whitish grey. This is said to be observed in a remarkable manner when the lightest breeze is passing through the valleys of olive-gardens, the effect being by one author prettily likened to a silver cloud gliding across the landscape. The leaves are opposite, and, in shape, either oblong or lanceolate, and entire. The small white flowers in axillary bunches, or in thyrsi at the ends of the twigs, drooping when at maturity. The fruit is a drupe, with a unilocular stone; the pericarp, shell, and kernel each containing, but in different proportions, a fixed oil, the existence of which constitutes the great commercial value of the tree. To the same natural order belong the Lilac, the Ash, and the Privet. The Olive is by some supposed to have been originally a native of Greece, by others of Syria, &c.; but the species is found widely distributed in all the temperate parts of the globe. It will mature its fruit neither in very cold nor very hot climates, although the tree is to be found in both. But, while extremes of temperature are adverse to fruitfulness, the greatest enemy to the Olive-tree is frost; but even this does not inflict material injury unless following immediately upon wet weather. The degree of injury from this cause varies, being influenced to some extent to the age of the tree. Sometimes all the tree above the ground is killed, sometimes only branches here and there; but the older the trees, the better able they appear to be to resist the action of cold. The roots, however, are rarely if ever injured by frost; and the damage can therefore be more quickly repaired, by training a new stem from the old root, than if the tree had to be entirely replaced.

In hot climates the effect of heat may be mitigated, and greater fruitfulness attained, by planting on slopes facing the morning sun, so that the extreme heat of the day may be either entirely shaded from the trees or it may fall with softened severity. On the other side of the world the Olive is successfully cultivated, in all parts of Spain and Portugal, which are not too elevated. It extends over France, south of the mountains of the Cevennes; over Italy, south of the Apennines; and Turkey, south of the Hæmus. It is grown on the northern coast of Africa (in Morocco, Algeria, and Egypt), in Hong Kong, and almost throughout the Republic of Chili. The Olive is the great staple of Corfu; and its cultivation is rapidly increasing in the Southern States of America, where it is stated that a fair crop of oil is obtained from trees four years from the nursery, and a full crop from trees eight years planted.

Ancient writers upon the Olive state that the tree will not thrive remote from the influence of the sea-air; and this opinion has been handed down from generation to generation, and is entertained, even at the present day, by men whose authority upon the general subject cannot be lightly regarded. The fact, however, that the Olive forms a staple product throughout Spain, even in those parts which are so remote from the coast as to be quite beyond the influence of the sea-air; seems to set the matter at rest. The idea is probably traditional, and

takes its origin in the fact that in the early history of the Olive the countries where it was grown were chiefly maritime. It is still not inconsistent to suppose that sea-air is beneficial to the tree; and the practice which obtains among some of the Portuguese oil-growers of using sea sand in making their plantations may be well worth our attention in considering the suitableness of the Olive for some parts of Queensland. The Olive possesses this great advantage, that it will not perish from neglect—at best, it does not require much labour or care; and unlike the vine, the mulberry, and other trees, if long neglected, will revive as soon as the ground about it is again stirred and it receives attention, and will respond to the care bestowed upon it by yielding as before. By means of the Olive much land can be utilised which has been hitherto regarded as comparatively valueless; and when we bear in mind the longevity of the tree, its great productiveness, the manifold uses for food, and in various industries to which its products can be put, it is undoubtedly the interest of the colonists of Queensland to test its importance and usefulness. Brisbane is nearly the northern limit of Queensland for the production of the Olive, as it is the southernmost, or very nearly so, for the successful cultivation of the Mango, the Jaca, the Alligator Pear, and other trees.

The Olive possesses one great qualification over almost every other known tree; that is, its permanency—once planted under suitable circumstances, and it is planted *practically for ever*. It attains an almost incredible age, and has been extensively cultivated for an unknown length of time.

One of the chief features of the Olive as a stable product is the increasing and enduring character of the yield. With the commonest care and intelligence, the returns are sure and progressive. Nor need the farmer be deferred by the not unnatural dread of plunging into a new industry, the fruits of which cannot (like the favorite corn and hay crops) become available for turning into cash in a few months. Let those who do not care to expend what is necessary for the establishment of a plantation, plant Olive trees on the boundaries of their cultivation paddocks, just inside the fences. By this means, they occupy no ground available for more immediately profitable crops; and, while putting in a few score of trees in this way, farmers may try the experiment without risk of loss. When they discover that they are able to manufacture oil enough for the many uses to which it can be put on a farm, and for family consumption, they will require no persuasion to plant on a large scale, and will regret the half-heartedness which prevented their doing the same thing years before.

The Olive can be grown and sold for crushing, or be crushed on shares. Unlike sugar-cane, the crop is compact and portable; and with common precautions, can be kept without deterioration for a considerable time after gathering—the great advantage of this last-mentioned qualification being that the farmer, after harvesting his crop, could cart it to the mill and convert it into money or money's worth at his leisure.

The popular belief that the Olive is a slow-growing tree, and that it takes many years to come into bearing, must be considerably modified by facts deducible from the experience of modern growers. By careful selection of variety to suit climatic and other considerations, and with intelligent cultivation, the Olive has proved itself to begin to be productive as early as the orange, although it takes a few more years than the orange before reaching the limit of productiveness. There need be no discouragement to the grower from the slowness with which his Olive trees arrive at maturity, unless he plants indiscriminately as to variety, and does not pay reasonable attention to aspect, character of soil, and other considerations, which would be allowed to have their full effect in the planting of bananas, peaches, and other fruits of ephemeral value.

There are many varieties of the Olive, differing in the size attained by the tree or by the fruit, period of ripening, quality of oil, capability of resisting frost, etc. Baron Mueller, in his "Select Extra-Tropical Plant," gives a list of 34; and some of these, as well as others, are quoted and carefully described by Messrs. Boothby and Davenport.

The Verdale, Colliasse, Clermontais, and Gros Cornialle, appear to possess the advantage that they never grow large, and thus their fruit is easily gathered.

They may be planted 16 feet apart, instead of the traditional 40 feet ; an immense advantage, as thus each acre of land may grow many more trees. The Verdale is specially recommended, as bearing fruit in the third year.

The fact that there is a great difference in the period at which different varieties of the Olive come into bearing is beyond doubt. This appears to have been clearly proved in South Australia ; where, among some valuable seedlings raised, some have proved much earlier bearers than others.

I think that in our early operations we shall do well to plant those kinds which have been proved by their nearest of our neighbors who have grown the Olive to be early and abundant bearers. After that, we may with great advantage avail of the experiences of South Australia ; although with further experience we shall probably, sooner or later, select some other kinds as better adapted to our warmer climate. This will probably be a locally raised seedling from locally grown fruit.

As the Olive will thrive and be most prolific in dry, calcareous, schistous, sandy, or rocky situations, it is obvious that, by its means, much land at present regarded as valueless for agriculture, and comparatively so for horticulture, may be utilised, under proper conditions of climate, for the production of a staple of commerce certain in its annual return, and for which there is an unfailing market.

In comparing the suitability of various soils for the Olive, I must not be supposed to advocate absolute poverty as a desirable qualification. There are few examples of plant life for which a certain degree of fertility is not necessary ; and in the case of the Olive, if the soil is too poor, it must be enriched artificially. It is, however, found that any good vine soil is also good Olive soil.

In recommending dry soils, I have of course implied that they must be well drained. The Olive will not thrive in ill-drained situations ; and nothing but disappointment can result from disregarding this condition. Nor does it like clays, even if drained. For successful cultivation the soil must be loose and permeable ; and, as a general rule, the deeper the better.

Although excess of moisture is one of the enemies of the Olive-tree, a certain amount of moisture is very necessary to maintain the health of the tree and for the formation and maturing of the fruit ; and this affords the principal reason why deep cultivation is desirable when it can be obtained. Where, however, this is impracticable, mulching the surface of the soil, and occasional waterings (especially during the first two or three years) in very dry weather should be resorted to.

The sunny slopes of hills are stated, by authorities on the other side of the world, to be best suited to the natural habit of the tree ; but, for the reason which I have before given, in Queensland it is the morning rays which should be courted, and not the fiercer ones of noon. Eastern slopes possess the additional advantage of protection from the westerley winds of winter, which though not too cold, are sometimes very boisterous.

The great facility with which the Olive tree can be propagated is not the least of its good qualifications. In fact you may choose, among almost every conceivable method by which plants are increased, the way that takes your fancy or suits your requirements best. In planting cuttings in a nursery, if the soil is not naturally sandy, some sand may, with advantage, be put along the spade cut as the cuttings are put in. They need not be more than from eight to twelve inches, long, should be neatly trimmed with a sharp knife so as not to bruise the bark, and only one good bud be left above the ground. The cuttings may be either from the branches or roots. Root cuttings are best planted entirely under ground ; but there is no special advantage in taking cuttings from the root, and the practice is not advised unless you are removing or thinning out your trees, or are at a loss for material from which to raise a large nursery stock of any particular variety. Of course a tree reproducing itself so readily from cuttings will grow from layers.

Suckers, which often rise from the roots of old trees, if strong, and carefully and neatly detached with a heel, make good trees, as they afford a well-formed stem to begin with.

Seedlings, can be raised by tens of thousands in a light and well-drained soil ; but, before being sown, require to be subjected to some preparatory process which

will decompose the oily pericarp and allow the moisture to get to the kernel. To accomplish this, the seed may be steeped for twelve hours in hot water or yeast, or immersed in an alkali which, by combining with the oil, converts it into soap which is readily soluble in the moist earth.

The seeds should be the *finest fruits* from the *healthiest trees*, and should be sown as soon as ripe. The object of raising seedling plants is two-fold; the primary one being to obtain stocks on which to graft. A second one, and of great importance in a climate like that of Queensland, which is not so well assured for the cultivation of the Olive as many other parts of the world, is the chance which it affords of obtaining new varieties suited to the climate. For this purpose it will be desirable to use seed the produce of trees grown in the colony; and a piece of ground should be set apart for the purpose of testing the seedlings, which must be selected from the strongest and healthiest plants in the nursery beds.

This experimental ground should be deeply worked, well drained, and generously treated.

Grafting the Olive is much practised, and is amongst the most certain methods of securing strong trees of approved varieties. The "Shield," "Cleft," and "Crown" grafts are all used and variously recommended, but it is immaterial which method is adopted if the scion and stock suit each other in point of age and size. Underground grafting in this climate is decidedly preferable, not more than two eyes of the scion being left above ground. The operation should be performed in spring when the sap is rising, the scions being of two-year-old wood.

Truncheons are very stout cuttings, varying in length from one foot to ten feet, and in diameter from one and a-half to six inches, according to the method adopting in planting them. Truncheons are planted in two ways, each having its advocates. Under one method the pieces might with more propriety be called "poles," as they reach the length of eight and ten feet. But while the advocates of this method give the range of length from four up to ten feet, they have a corresponding difference in the depth to which they open the holes to receive them, which ranges from twenty inches to four feet. It is probable, therefore, that where the soil is deep and well drained it is found preferable to plant deep; and then, in order to have sufficient height above ground to form a good stem, a longer piece is required to start with. Keeping then the above considerations in mind, the process is as follows:—In early spring open the holes to such depth within the above limits as the nature of the soil admits. Next plant the truncheon or pole upright, taking care to throw in a good layer of chopped turves and leaves, decayed stable manure, or any fertilising matter which has thoroughly ripened and is not hot, and filling in *firmly* with the soil which was taken out of the hole. Leave the ground round each plant slightly hollowed to facilitate watering, which, unless the ground is in a moist state, should be done at once, and repeated from time to time when the weather is dry. The object of enriching the bottom of the hole is twofold. It stimulates the truncheon to send out roots from the bottom end, and so ensures a well and deep-rooted tree; while it also assists mechanically in retaining moisture where it is most needed.

In transplanting rooted trees from the nursery, or to relieve too thickly planted rows, the same precautions should be adopted.

When the wood left above ground is long, the soil is sometimes heaped round it in the form of a cone, to mitigate the drying influence of the air before the plant has rooted, a hole, which is kept open by a wisp of straw, being made on one side to facilitate watering in dry weather.

The advantage of planting truncheons in the way described (in the position which the tree is to occupy permanently), is that you thereby save a whole year, and commence with a good stem to form the trunk of the future tree; but I need hardly say that there must be no scamping of labor or slurring of the work, which to effect these objects with certainty must be thoroughly and intelligently done.

I come now to the second method of propagating by truncheons. In this case they are cut from one foot to three feet long, the short lengths being, I am disposed to think, preferable. They should be cut neatly, without any bruises or ragged edges in which moisture could lodge and do mischief; and bedded *horizontally* four

or five inches below the surface. The soil for this purpose should be fine, and be kept moderately moist. The grower must not be impatient if the shoots are long in making their appearance, as much depends upon the season. In two years, however, you will have trees four to six feet high, with stems from one to two inches in diameter, according to kind, which are fit for planting out, and from which you will be able to take strong scions for grafting your seedling plants. These, of course, you have been growing in the meanwhile, if you want any considerable stock of trees. Keeping carefully in mind the heat of our climate and the dryness of our spring, I would recommend this method of burying truncheons in preference to the other for beginners in this important industry. The other method, with some additional protection to the exposed stem from the trying influence of the air, may answer as well in Queensland as elsewhere.

Propagation by Uvoli.—This method of increasing good varieties of the Olive is both curious and interesting. The word is Italian, and means literally "little eggs." These are small knots or excrescences which form, often in some numbers, on the bark, especially of the upper roots. They are easily detached with a sharp penknife; but care must be taken not to injure the tree. This should be at least ten years old, both because before that age it is not worth while examining for *uvoli*, and because the tree should be mature, deep-rooted, and strong before such liberties are taken with its bark. When removed they are planted like bulbs; and, by much the same process of nature as in the case of the propagation of the vine and the potato by eyes, in due course become young trees. These *uvoli* are, in fact, embryo buds, or what are technically known as *knocurs*, the theory of which is that they have been adventitious buds, which, by pressure of the surrounding growth of bark, have been forced into woody excrescences.

Cultivation.—The importance of thorough drainage for the Olive has been already pointed out; and the intending cultivator, bearing this well in mind, will, of course, understand that the digging of holes is not to imply that the intervals are not to be left without being broken up. Where a depth of four feet is used it would be impossible, without artificial drainage, to prevent the wet from hanging about the roots of the trees, unless the soil were naturally deep and very porous. It must be remembered that one of my objects in urging the cultivation of the Olive is, that thereby the slopes of our hills, the soil of which is unsuited for general cultivation, may be utilised. In these situations any considerable depth of soil will not often be found; and twenty-four inches will, as a rule, be the maximum depth attainable. If this be the case, holes will have no advantage in point of economy over continuous trenching, say to the width of eight to ten feet; with the additional facilities for drainage, afforded by the latter mode of preparing the ground, thrown into the balance. While such trenches will afford sufficient room for the health of the trees, these will still benefit by the breaking up, at some subsequent period, of the intervening spaces, either by the hoe or plough.

Cultivation between the trees should be practised with caution. There is no mistake so great as to suppose that you are exercising economy by taking out crops from between the trees, unless you are quite certain that the latter are not being robbed of light, air, or nutriment. When the trees are quite young and cover little space, a shallow rooting crop may with safety be taken off, provided that even then the seed is not allowed to fall within five feet each way of the trees. If this be done for a year or two with safety, it is as much as can be ventured; after which any crop raised, in place of being taken off, should be ploughed in, to restore what the previous crops have taken out of the soil. It is quite possible, however, that the soil, in situations such as those which I advocate for the Olive, may not be sufficiently good to make it worth while to attempt a green crop. In that case, rather than waste the space which is not wanted by the trees in their young state, the farmer might advantageously grow pumpkins in holes specially manured, and feed them to pigs; always remembering also that the worst of our gravel ridges, when first broken up, will give at least one crop of sweet potatoes. While, however, careful cultivation within certain limits between the trees may be permitted, not only must any crop be kept well away from the trees, but the

soil about them must be periodically stirred as deeply as is compatible with safety to their roots.

Manuring with suitable fertilising substances, at intervals, forms an important element in the successful cultivation of the Olive, especially in soils naturally poor. While the tree rejoices in the mechanical looseness of sandy, gravelly, and stony soils, and in freedom from stagnant moisture, the Olive is not among the very small number of fruit-bearing trees which are most fruitful in sterile soil. Nutrient is necessary to its productiveness, and, if not already in the soil, must be introduced artificially. But manure also acts mechanically in retaining moisture, and thus helping the tree to withstand drought, and effecting a saving of labour in watering which, if the manure has been well dug in, may be done less frequently. The stronger kinds of manures are recommended for the olive, such as pigeon and sheep dung; but the best of all for sandy soils is night-soil. Raw, unripened, hot manures of any kind are as bad for this tree as they are for most others. There is nothing to equal a good old compost heap; and where the materials are procurable it will well repay the labor and first cost to make one. This is best effected by excavating a hole of sufficient dimensions, into which should be thrown sheep and fowl dung, stable manure, soot, ashes, refuse fat, scraps of leather, old rags of all kinds, hoofs, urine, leaves and weeds, and other substances which will ferment and rot. The heap should be occasionally turned until thoroughly incorporated, and when mature, which will probably not be for twelve months, may with great advantage be applied to the trees, being well turned in under the surface.

An addition of lime to the compost heap, or its separate application, will soon make its effects visible in the healthy appearance and more vigorous growth of the tree.

Where the soil is absolutely poor, the trees should be manured every year; but, otherwise, every second year will be sufficient. Of course, if the orchard has been established in rich alluvial bottoms, or fat loam, and the trees have a tendency to over-luxuriance, manuring, I need hardly say, is not only not wanted, but would be wasteful, and inimical to productiveness.

Mulching the trees, especially while young, will be found a useful adjunct to the cultivation of the Olive, in our hot dry climate. Its effect is principally mechanical in retaining moisture and in keeping the surface of the soil cool. Long manure—grass, straw, or any such substance—will answer the purpose; but it is as well to select something which will gradually decay, and when dug in will act as a fertilizer. Care should, however, be taken that the material selected be free from seeds, or it will involve additional labor with the hoe.

Pruning judiciously is of great importance, as the Olive has the character of only bearing every other year. The fruit is produced on the young shoots of the preceding year; and, in pruning, the object to attain is to secure a regular distribution of wood of the previous year from the axils of the leaves. In poor soil, where the trees would have a struggle to produce both fruit and young shoots for next year's harvest, pruning is especially necessary; and I am disposed to think that, in our genial climate, plantations skilfully managed ought to bear, with fair certainty, a regular annual crop. Some authorities consider that pruning once in three years is sufficient; but this phase of the cultivation of the Olive in Queensland will be better understood after a few years' experience of the effects of the climate. By the old method of leaving the tree to attain its full growth, any considerable crop was not obtained for many years; and hence the character of the Olive for tardy productiveness. Under the present system, however, of cultivating comparatively dwarf trees, abundant crops are afforded in three or four years. A clear, straight stem of five or six feet should be kept. Not only is the growth thus made handsomer, but the tree is more vigorous and strong to resist wind, and the fruit is sufficiently remote from reflected heat, and consequent premature ripening.

The distance apart for planting the trees must be determined partly by variety and partly by soil and aspect. Of late years, the propagation of new and highly productive varieties, and the adoption of a system of pruning the trees to such limits as will render the gathering of the fruit, by hand, comparatively easy, has

enabled cultivators to bring their trees closer together, and thus to economise space and consolidate their operations. Orchards are now planted at distances from sixteen feet up to a maximum of thirty feet, according to variety; the distance being further regulated by the quality of the soil.

The following Tables will show the number of trees which can be grown per acre at 16, 20, 30, and 40 feet apart respectively. From these tables will be seen exactly the area of land which is saved by allowing no more room to each variety than is absolutely necessary for the healthy development of the trees :—

1. — *Acre, of shape 220 feet long by 198 feet wide.*

Deducting dray road (12 feet wide) we have—

Area to be planted = 174 feet wide by 196 feet long,

which will admit of 10 rows, with 11 trees in each row, 16 feet apart,

" " 8 " 9 " " 20 "

" " 5 " 6 " " 30 "

" " 4 " 4 " " 40 "

the fractional parts of the spaces being adjacent in each case to the dray road.

2. — *Acre, of shape 264 feet long by 165 feet wide.*

Deducting dray road (12 feet wide) we have—

Area to be planted = 141 feet wide by 240 feet long,

which will admit of 8 rows, with 14 trees in each row, 16 feet apart,

" " 6 " 11 " " 20 "

" " 4 " 7 " " 30 "

" " 3 " 5 " " 40 "

the fractional parts of the spaces being adjacent in each case to the dray road.

3. — *Acre, of shape 330 feet long by 132 feet wide.*

Deducting dray road (12 feet wide) we have—

Area to be planted = 108 feet wide by 306 feet long,

which will admit of 6 rows, with 18 trees in each row, 16 feet apart,

" " 4 " 14 " " 20 "

" " 3 " 9 " " 30 "

" " 2 " 7 " " 40 "

the fractional parts of the spaces being adjacent in each case to the dray road.

Collecting the above results, we have the following table :—

Distance Apart.			Acre, 220 x 198.	Acre, 264 x 165.	Acre, 330 x 132.
16 feet	110 trees required	112 trees required	108 trees required
20 "	72 " "	66 " "	56 " "
30 "	30 " "	28 " "	27 " "
40 "	16 " "	15 " "	14 " "

We may form a second table by excluding all consideration of the fractional spaces adjacent to the dray-road, and simply calculating how many times the area required for each tree is contained in the available areas of acres of each of the preceding forms. A table so calculated is as follows :—

Acre of Form.		Available area in square feet.	Trees 16 feet apart.	Trees 20 feet apart.	Trees 30 feet apart.	Trees 40 feet apart.
feet.	feet.		Trees required.	Trees required.	Trees required.	Trees required.
220 x 198	...	34,104	133	85	38	21
264 x 165	...	33,840	132	85	38	21
330 x 122	...	33,048	129	83	37	21

The method most effective to the eye and for free circulation of air is what is known as "quincunx" form. By intelligent study of the habits of the Olive and careful attention to its requirements, there is no valid reason why, in four or five years from planting, it should not begin to repay the expense of culture; without taking into account what, in the meantime, may have been got off the ground by inter-cultivation. A year or two before that even the olives which may be gathered off each tree may, in the aggregate, suffice to make oil enough for the family requirements; while from the sixth year onwards, it may be relied on in ordinary years as a sure and increasing source of wealth to the farmer.

The shape of the fruit varies according to kind. It is generally egg-shaped, sometimes round, sometimes like an inverted egg, occasionally tapering to a point. It varies still more in colour than in form, according to kind and to stage of maturity. Thus olives may be seen green, whitish, violet, yellow, red, or even black. The fruit is produced in vast profusion, so that an old olive tree becomes very valuable to its owner.

The proper time for gathering is the eve of maturity. If delayed too long, and the fruit becomes over-ripe—especially if it be allowed to fall—you lose in quality though gaining somewhat in quantity. I would point out, as one of the advantages of the crop, that if, from press of other operations on the farm, the owner is unable to gather his olives when he would wish, they are yet available to him—even in a state which in other fruits would be regarded as rottenness—for the production of a still marketable though not so valuable a commodity. Early gathering relieves the tree and gives time to strengthen for another crop. I have already said that the Olive, if left to itself, will only bear once in two years; but there is no doubt that in skilfully managed plantations the trees do bear annual crops, and that the early gathering of the fruit contributes largely to this end.

The best mode of gathering is by hand: the system of cultivating low-growing trees much facilitating the harvest. The gathering can be done by children, and with the aid of light steps the fruit can be reached from the top of the tree. The system of beating the fruit from the tree with light rods of wood should never be practised by the intelligent and painstaking agriculturist. However skilfully done, it cannot fail more or less to injure the young branches, as the blows must fall at random; and what will suffice to bring down the fruit will also strew the ground with leaves and tender shoots. The practice has the additional disadvantage of involving the picking over of the fruit, in order before pressing to separate leaves, sticks, and other rubbish.

Shaking the tree is also resorted to as a means of obtaining the fruit; but, though not so injurious as the beating, is not recommended.

A good method of ascertaining if the fruit is fit for gathering is to apply a slight pressure with the finger and thumb; when, if oil exudes, the Olives are considered fit for the press.

The largest fruit is the Spanish; and the olives of Andalusia surpass, both in size and quality, those of other Spanish provinces.

The harvest extends over six weeks or two months; and as the fruit matures and is gathered it should be laid on shelves so as slightly to dry. Contact will do no harm so long as it does not bring about actual heating; as excessive fermentation results in inferiority of quality of oil.

The bark, the wood, and the fruit of the Olive are all utilised. The bark is bitter and astringent; and both bark and leaves contain a febrifuge principle called "olivile," and have been used in medicine, the former having been employed as a substitute for cinchona. From old stems a gum resin exudes, with an odour like that of vanilla, and is largely used in Italy in the preparation of perfumes. The wood is one of the hardest and heaviest known, weighing nearly 70 lbs. to the cubic foot: and as in the case of the "box," has the pith nearly obliterated. It burns well even when green, being highly resinous, and gives out great heat. When seasoned it takes a fine polish; and being beautifully veined and spotted, and possessing an agreeable smell, is very valuable for turning and cabinet work. It is, moreover, not subject to crack or to be destroyed by insect life. The root wood has a great variety of shades, and is much in requisition for turners' work.

The fruit, in a whole state, is used in large quantities, before coming to maturity, for pickles; and, to a small extent, also in a dried state. The form in which we are chiefly accustomed to see olives is in small bottles in salt and water. They undergo various treatment to prepare them for this purpose; but while the receipts are numerous, the object and tendency of the various processes is much alike. From many receipts I select the following:—

The lye is to be made as follows:—Take three pounds of fresh wood-ashes, six ounces of fresh quicklime, six quarts of cold water—mix well, and boil gently for thirty minutes, keeping well stirred. When the Olive is full grown, but quite green, gather carefully the quantity wanted, without bruising (of the largest kind), and place them in a clean vessel (not iron) pure from any greasy matter, and, when the lye is cooled down to 150 degrees Fahrenheit, pour sufficient on the olives to well cover them; soak for about thirty hours. Then pour off the lye entirely (covering the vessel to prevent the berries running out) and rinse the berries with fresh cold water, changing the water two or three times each day; then, having prepared the pickle (salt and water) of about the strength that will float an egg (the better plan is to boil the water and pour it on the salt, leaving it till quite cold), and having clean bottles thoroughly dried, put in the berries, carefully selecting them of equal sizes for each bottle, shaking but not pressing them down, and pour in sufficient pickle to cover the olives, leaving a space in each of about an inch from the cork, which should be good and well fitting. Cover with pieces of bladder, well tied on and secured from the air with some wax of black resin and beeswax.

In this form the Olive is frequently made the subject of adulteration, in order to maintain for the fruit a vivid green colour; and thus, by making it look nicer, to render it more marketable. Copper is the medium used for this purpose; and the French olives are the most extensively adulterated. In purchasing olives in bottle, select those of a fawn colour, and take care, in order to ensure this, that the bottle is of colourless glass. The Spanish olives are, as a rule, the most free from contamination.

The principal use of the Olive is the production of the olive oils of commerce.

The finer qualities and those freest from rancidity, are most in requisition for food purposes; and, when pure, olive oil is wholesome and nutritious.

In old olive-growing countries, and especially in the South of Europe, the oil is employed for many of the purposes of cream and butter. In Queensland we require no substitute for butter, which is plentiful and good; but the uses of olive oil in cooking are so manifold that its production by ourselves could not fail to be accompanied by increase of comfort and greater economy of living.

A great wool-producing country like Queensland, however, will find another very important use to which to put olive oil. I refer to its application in the manufacture of cloth; from four to five gallons of oil (of some kind) being used in the conversion of every bale of wool.

Soft Soap is the result of a combination of olive and potash; and Castile soap of this oil and soda.

The Marc, or oil cake, is valuable as feed for cattle; or, in a country like this, where stall feeding is not resorted to, it could be put to its other uses of manure or fuel. For the former of these uses it is stimulating, but not lasting in its effects.

The manifold uses of olive oil as a lubricator, and as an external application in surgery, are so well known as to make their mention hardly necessary.

There are other products of the Olive, such as "Oleine" or "Elaine," "Stearine," "Palmitine," and "Margarine," each of capable of separation by chemical process, and having their respective uses in the arts and manufactures.

The plant required in the manufacture of olive oil consists of a mill for crushing, a press for separating the oil from the solid portions of the fruit, receivers into which the oil is run from the press, and the necessary vessels for storage and for the market. Besides these, there must be a building of some kind in which the various operations are carried on. In the large majority of cases in the machinery, employed is of the rudest kind, the same form having been handed down from generation to generation. A very small capital is required for oil making, and the

implements are so simple that, with the exception of the millstones, any intelligent rough carpenter could make them. The labour required being proportionately small, the whole expense of producing oil such as will command a fair price in the market is comparatively trifling. Care and intelligence are, of course, indispensable in this as in other products which have to compete for public favour.

The mills on oil farms generally are very simple, and illustration of their forms are given on my separate work on the Olive. The stones must be of a hard and unabsorbent description, such as granite. The reason for this is obvious, for it can readily be seen that, were the stones of a porous character, they would soon become saturated with oil, which, becoming rancid, would taint all that it came in contact with.

But, while the majority of mills are of this description, there are to be seen here and there machinery of a more complicated and expensive character. In these cases steam or hydraulic power is not infrequently used. In Spain the crushing is sometimes performed by conical iron rollers moved round on an oil-proof floor, on two little margins to prevent the stone being crnshed.

There are also to be seen, but very rarely, steam mills; but the crushing is generally done by the Spaniards in the old traditional stone mills. As they usually keep their olives till in a state of putrefaction before crushing them, aiming more at quantity than quality, the inferior appliances, being less costly, answer their purpose better.

They are, however, beginning to awake to the higher profit to be obtained from manufacturing a superior article; and a few more enlightened among the growers finding the injurious effect of fermentation upon the market quality of the article, extract at an earlier stage, and use the more rapid and effectual means of the hydraulic press.

Screw presses of simple construction are generally used; but the pressure is sometimes obtained by means of lever, or, more rarely still, hydraulic power.

The bags used for enclosing the crushed olives before putting into the press are made of coarse linen, horse-hair, open felt, rushes, or grass; and, when filled, are laid one over the other in the press to the number sometimes of a dozen.

In the extraction of the oil there are two distinct processes—viz. (1) Crushing, and (2) Pressing.

In the first process the fruit is by some completely crushed, and by others the pericarp only is first crushed, and when the oil from that part of the fruit has been separately expressed the more complete crushing is applied for obtaining the remainder of the oil. By some it is held that the most delicate oil is contained in the pericarp, but there is reason to suppose that much of the finest oil that comes to market is manufactured without any such distinction being recognised.

There is no doubt that much of the delicacy of flavour which characterises the oils of highest repute is due to the pressing and storing rather than to the crushing, while it is also influenced to no slight extent by the variety of the Olive and the degree of maturity and the condition of the fruit when crushed.

The time for gathering the fruit is the *eve* of maturity. It is overripe for the finer quality of oil, if allowed to fall. This condition being complied with, much still depends upon the length or time allowed to elapse between the gathering and crushing, and the treatment to which the fruit is subjected in the interval. There is no doubt that fermentation in the fruit should be carefully watched, as anything like excess impairs the quality of the oil produced. On the other hand, no amount of fermentation affects the quantity of oil; and where this is the main object of the maker, the olives are often allowed to ferment in heaps for months, till it is convenient to crush them, when they have to be dug out of the bins to put through the mill.

But a *slight* degree of fermentation, if unaccompanied by any material heating, does not appear to affect injuriously the quality of the oil, while it facilitates the separation of the oil from the mucilage.

By far the safer plan for the beginner in the industry will be to gather his olives at the right time, and to crush them as soon as he has enough together. In the meanwhile, they should be stored on shelves in moderate layers; the most

complete arrangement being one which will admit of a free current of air above and below the layers.

The crushing process should be conducted by a slow and regular movement, without jerking, in order that all the oil cellules shall be broken, and the press not be called upon to do any of the work which is supposed to have been previously done by the mill. The pulp or paste is then shovelled into the bags before described, which are placed one on the other to a convenient depth in the press. In this process, as in that of the crushing, the power should be applied steadily, slowly and regularly, to afford time for the oil, as it exudes, to escape from the press through the proper channels. The pressure should be conducted under a warm temperature, and with as little exposure to the air as possible.

What is generally known as "virgin" oil is that which spontaneously separates, or is obtained by the first pressing, before the application of water or heat to the pulp. This is run into water, where it is allowed time to deposit its mucilage, and, after being skimmed off, is kept separate for the finer uses, or for the more exacting market.

When of good quality, and especially when fresh, olive oil is of a pale greenish colour, with a sweetish nutty flavour, much esteemed by those who use it. Inferior oil is of a darker colour, being a yellowish or brownish green; and, even when not sufficiently inferior to be rancid and unmarketable for food purposes, is quite wanting in the peculiar flavour referred to. This fruity flavour depends much upon the quality and condition of the olives when pressed; while by some it is held to be affected also by the variety.

The large and increasing demand for the best qualities, and the consequent high price, leads to adulteration with Poppy, Sesame, Rape, Ground-nut, and Coconut oils. Such adulterations, may however, be easily detected by the fact of these oils not congealing at the same temperature as olive oil, which, when pure, may be completely solidified by freezing. The adulterating oils also retain air, when shaken up, more readily than pure olive oil. There are other tests of a more exact character used by chemists, which, however, need not here be enlarged upon.

Olive oil is sometimes contaminated with lead, because the fruit is submitted to the action of the press between leaden plates, and is sometimes left to subside in leaden cisterns. The presence of lead is detected by shaking, in a stopped vial, one part of suspected oil with two parts of water impregnated with sulphuretted hydrogen. This agent will render the oil of a dark-brown or black colour if any metal deleterious to health is present.

It is significant that where the oil has a high reputation, in the majority of cases the cultivation and manufacture are conducted with unusual care and intelligence. Nor does it appear that the costliness of the appliances has much, if anything, to do with the quality of the produce; for (coming very much nearer home than Europe) I find that in Western Australia excellent oil is made, principally by Spanish monks, who adopt precisely the same course of treatment as is described by Dr. Wm. Thomson in "The Land and the Book," as in vogue for ages among the Arabs.

So soon as all exudation of oil from the first pressing ceases, the screw is reversed and the bags removed and emptied. The pressed pulp being put carefully aside and the bags refilled, pressure is again applied, and the process repeated until the whole crushing has gone through the mill.

The Marc, which has thus been once pressed, is then thoroughly separated and stirred up with boiling water, and the process of pressing renewed; this time the pressure being increased, though still gradual and steady. This second oil is nearly as good as the first, but apt to become rancid in time. The principal of the oil after this second process is skimmed off the water in the receivers; but entire separation takes a long time, and when it is complete the process is reversed by the water being drawn off from below.

Once more is the Marc subjected to treatment with boiling water, and it is at this stage that, when the stones were not crushed in the first milling, that process is now gone through, and the last of the oil obtained. This pressing is, however,

regarded as of inferior quality, and is kept carefully separate from the results of numbers one and two.

The water which has been used in the several processes, and which still contains an admixture of oil, is conducted into large reservoirs, generally constructed underground. Here it is left for a considerable period, during which the mucilage, water, and oil thoroughly separate—the former falling to the bottom, while the latter rises to the top, whence it is ultimately skimmed off, and applied to local uses of an inferior character—such as burning in lamps.

There are yet processes for still further extraction of oil to the last fraction which it is unnecessary here to describe. My object is to encourage the establishment of oil-making as a new industry, and to show that some of the processes are simple yet perfectly efficacious, and require so little money that the application of such a large word as capital would be out of place.

After manufacture the oil is finally deposited in stone jars or in tanks, to facilitate the deposit of impurities which are still held in suspension. Air and light are both excluded, as they would tend to decomposition and rancidity. In a few months the clear oil is racked off into fresh jars for stock, or into other packages for the market; while the inferior is sold for soap-making, lighting, lubricating or other such purposes.

The ultimate quality of the oil depends much on the nature of the places selected for its storage. Gallipoli, which is one of the greatest oil depots of the world, owes this advantage to the fact that it is built on rock of such quality as to furnish, at the labour only of excavation, admirable chambers for the reception of oil, which there clarifies sooner and keeps sweet longer than in any other place. The oil which in its turbid state arrives at these depots black and utterly unfit for market, in time becomes bright and yellow without any help from man. Great care is taken to keep the several qualities or stages distinct.

The oil in its crude state contains impurities of various kinds, albuminous, mucilaginous, and other; and to render it clear and fit for its various uses, and consequently marketable, various methods are used. Simple settlement appears to be the process, if it can be so called, most in vogue; but hot air or steam, caustic lime and infusion of nut-galls, are resorted to as purifying mediums.

The Arabs produce excellent oil, knowing no other means of clarifying than by cisterns or jars.

Those of my readers who contemplate the cultivation of the Olive in Queensland may be content with keeping in view, for their first manufacture, purification by simple settlement; because, however effectual any of these other processes may be, this method is found sufficient for a vast quantity of the best olive oil produced in the world.

Decandolle states the quantity of oil produced by the Olive at fifty per cent. of the gross weight. Sieuve tells us that 100 lbs. of olives yield 32 lbs. of oil, viz.—21 from the pericarp, 4 from the kernel, and 7 from the shell. Others state it at 25 per cent.; while from an inferior variety the yield is set down as low as 10 per cent.

Calculating the yield per tree, it is extremely difficult to give an average. In the case of the Olive as with many other vegetable products, no rule can be laid down. Its productiveness is governed by variety, climate, soil, culture and age.

The quantity of the crop is also liable to be affected by extremes of wet or drought, lateness of season, hail-storms, gales of wind, and seasons unusually rife with destructive insects; but after allowing for all possible drawbacks, in Olive countries, the tree is considered to be one of the most profitable crops known to agriculture.

In most of the statements given I find some point of weakness which destroys their value as a guide. Where the average per acre is given the age of the plantation is omitted; while from the produce of single trees in exceptional circumstances little can be learned. The lowest average that I find is 1 gallon per tree; while on other estates the average is given at from $1\frac{1}{2}$ to 2 gallons per tree. The yield of individual trees is given at from 12 to 20 gallons; while one tree of renown is stated to have yielded as much as 55 gallons, and another 3 cwt. of oil.

Taking the lowest average, viz., 1 gallon to the tree, and sixty trees to the acre, the produce at *8s. a gallon, the Brisbane market value of the imported article would be £24 per acre in the early years of bearing; while the value of the Olive when cultivated increases as a matter of certainty with each additional year of age and maturity. But, in the face of this indisputable fact, and the knowledge that a plantation of Olives is a permanent, safe, and improving investment of a most enduring character, we can well afford to be patient for our first returns. Taking the produce in the early years of bearing at one-fifth of that named, with the knowledge of what to expect as year by year the trees grow older, we can still well afford to wait.

I do not desire to import into the calculations of profit the residuum of oil-cake as an important item; but this, of course, also has its value. In Australia we have not been in the habit of stall-feeding cattle; but it is by no means certain that, as population becomes more dense, and our grazing grounds more remote from the cities, it may not yet enter into our agricultural system. Apart from a somewhat wide question like this, there is least our old friend the pig quite prepared to convert the Olive oil-cake into bacon, hams, and lard.

The Olive has fruited well on coast lands near Brisbane, and gives good promise on the Darling Downs. Of the plantation formed by the late Dr. Ricei on Westbrook, Mr. Davidson, the manager of the station, writes me as follows:—

"These trees, now six years planted, have grown exceedingly well, in height rather than thickness, some of them being quite 10 feet high. This I consider a great growth, when it is allowed that the trees have had to pass through four most severe seasons of drought and one of the worst winters for frost ever remembered here, receiving during all this bad time no artificial watering or help. Some of the trees fruited last year, and a few this. The fruit appears to be of first-class quality, being well fleshed and of good size. I have no doubt, if these trees get a good season or two, they will thrive and bear splendidly. I am of opinion that the tree will do far better if grown on a chocolate soil than on the heavy black."

Mr. Thomas Petrie, writing me about his olive trees, says:—

"I have a few that look very well and bear freely. The fruit has been allowed to drop off the trees, and little heed taken of it. They are about nine or ten years old, but for some years they were left cramped together, and then planted out round a walk in holes, just to fill up some spaces, hoping in time I might be able to give them some attention. The largest are about 20 feet high, and 18 feet across. With ordinary care I think they would thrive well here."

*The market price in Adelaide of the local product is 12s. per gallon.

—:—

The Culture of the Grape.

AS the culture of the Vine proves to be the most profitable use to which the soil can be put, a large number of landholders in the northern and most favorable districts of Victoria and Queensland are contemplating the planting of vines; and as many of those are inexperienced in vine culture, we have been assured that one or two articles on the subject would be acceptable to a large number of our readers.

The soil and aspect are the chief things to be considered in choosing a site for a vineyard and of these the soil is the most important, the quality of the wine depending more upon the soil than upon any other circumstance. Though over a large area of the flat country in the northern parts of the colony there is not much choice of either soil or aspect, yet the whole of it is generally of such a quality as will, under good management, produce wines of first-class quality. It is true the

vine is of such an accommodating nature that it will thrive in any soil except an undrained bog ; even the stiffest clay can be rendered, by means of tillage and manuring, capable of yielding heavy crops of fruit, though not such as will produce good wine, therefore they are to be avoided, and a lighter soil chosen in preference. Some recommend poor, dry, gravelly or sandy soils for the production of the best wine ; but though such soils may be the most suitable in cool climates, causing the fruit to mature thoroughly, and so yield a wine of excellent quality, it is by no means advisable to give such soils the preference in the warm and sunny climate of the northern parts of Victoria, where grapes ripen so thoroughly and furnish a must that is frequently rich in saccharine matter. The soil should be of such a texture that the roots can run freely in both surface soil and subsoil, and the soils in the greater portion of the northern districts, even some of the best wheat soils, except the very strongest clays, are sufficiently porous for the purpose. While the texture of the soil is of the greatest importance as regards the growth of the vine, the quality of the wine depends upon its constituents, and of these lime is probably the most important ; and as that substance exists in much of the soil of the districts in question, every circumstance appears to be present to enable wine of the best quality to be grown and manufactured. It may be taken as an axiom that a rather heavy soil will produce the heaviest weight of grapes and the largest quantity of wine, but that the lighter soils will give wine of a superior quality, and within certain bounds the latter is the more profitable, though in growing dessert grapes for market the contrary is the case. Therefore, if choice can be had, the surface soil should be rather loose and friable, so as to be easily worked, and the subsoil more clayey, but mixed with calcareous and gravelly matter such as termed a clayey marl. Volcanic soils are generally well adapted to the vine, causing a large yield of grapes ; but that is sometimes at the expense of quality, as there is a considerable difference in the nature of volcanic soils according to their age and other circumstances, some being much stronger in texture than others, and the cold clayey subsoils should be avoided ; but as volcanic soils generally contain a sufficient portion of lime, those that are sufficiently porous may be depended on to yield a large quantity and a good quality of wine. Dry wines in particular depend for their excellence upon the presence of calcareous matter in the soil. Granite soils—*débris* of granite hills—invariably yield a great weight of fruit, but unless an unusual proportion of lime is present, the quality of the wine is not proportionate to its quantity. Neither are schistose soils capable of producing dry wines of first quality, though excellent sweet wines may be derived from soil of that nature. Besides the constituents of the soil very much depends upon its capacity for retaining moisture, so that the drier the climate the more clayey, and consequently the more retentive, may be the soil ; the necessity for thorough drainage rendering a gravelly and more porous soil better adapted to a moist climate. Therefore the subject of irrigation requires to be studied, for where that is practicable the soil should be lighter and more open in texture than when the contrary is the case.

In this sunny clime, where the heat is great, and the light bright, intense and lasting, aspect is of less consequence than in climates of an opposite character, as grapes will ripen in any aspect in the northern districts ; but occasionally the best soil is found on a slope, and rising ground is less subject to frost than a valley or even a level ; shelter from cold winds is also desirable, therefore, if choice of gently sloping ground exists, it should be of that which faces neither the cold winds of the south or west nor yet the hot winds of the north, which frequently cause great injury when violent, therefore an easterly, or even a little to the north or south of east, should be preferred, especially if artificial shelter of living trees can be created on the northern and southern sides. Irrigation in this matter, also, must be taken into account, and it is of such supreme importance that nearly every other consideration must give way to it, especially as the soil on a slope is drier than on a flat. For this reason, and to save as much as possible of the rain that falls, which frequently comes in such heavy showers that the greater portion is lost to sloping ground, coming in too great a volume to soak in as it falls, the rows should extend across the fall of the ground, so that a furrow may be kept open in every interspace to intercept the water. This is equally important, if not more so,

in winter as in summer ; for the roots of vines, as well as of fruit and other trees, drain the subsoil to such an extent during the growing season that, unless sufficiently replenished in winter time, they are not sufficiently filled with sap when the season of growth again comes round to enable the vines to bring forward a vigorous growth of either leaves or fruit.

The preparation of the soil is the next branch of the subject to be considered. Thorough cultivation is admitted to be a necessity in the culture of plants of all kinds, both in farm and garden, and most of all in the case of trees, especially such a long-lived one as the grape vine, which, under favorable circumstances, lasts for hundred of years. No expense should therefore be spared in that matter ; but the means by which it is to be performed will vary with the circumstances of the cultivator and of the ground itself ; for that of a light nature the ordinary teams and subsoiling implements of the farm being sufficient, but where the subsoil is more stubborn greater strength might be required. There is no doubt that the steam plough would effect the best work, but that is rarely available ; and in almost all circumstances a strong yoke of bullocks would do the work in a satisfactory manner. Either a double furrow or two single furrow ploughs may be used, the first to turn an ordinary furrow, the second to follow in the same furrow, without the mouldboard, but fitted with a subsoil prong, so as to stir the soil without turning or bringing it to the surface. The expensive process of trenching the subsoil to the surface, that was so much practised in the early days, is now happily given up, for nothing could be more injurious than bringing a hard clay subsoil to the surface and burying the vegetable soil, which it was thought was of greater benefit to the roots, whereas the contrary was generally the case, the vegetable soil, debarred from the action of the air, being brought by fermentation into a partly putrid condition. It is true there are soils of such rare fertility and texture that deep cultivation may be dispensed with and favorable results ensue ; but it is indeed rare to find a soil that could not be improved by cultivation, and, acting on the principle that what is worth doing at all is worth doing well, we would strongly advise every one who is setting about the planting of a vineyard to spare no pains in effecting a thorough preparation of the soil. Much better to prepare a small area well than a large one imperfectly, as it is always found to be the best policy in the end. The ground should be prepared, if not a year, at any rate several months before planting time, that is supposing the ground to be new : but if arable land, early in the previous autumn would suffice. New land, especially if at all adhesive in its nature, derives much benefit from a summer fallow, but it need not be a bare fallow ; either a crop of some farm vegetable—such as mangels—may be taken, or rape or some similar green crop may be sown and ploughed down in the end of summer, which will both facilitate the mellowing of the soil and enrich it.

The next consideration, after the ground has been chosen and prepared according to the foregoing instructions, is the choice of varieties. A number of vine-growers from Continental Europe having settled in Victoria in the early days, they naturally brought with them or afterwards introduced the vines of their native homes, consequently nearly all the wine grapes of Europe were brought out, and many of them are still in existence. These used to be much mixed and frequently misnamed, rendering it difficult to obtain any considerable quantity of a given variety, and much disappointment was caused in consequence ; but that state of things has been almost entirely altered, intelligent men of experience having taken up the business, the chaos of names and varieties has been reduced to order, and any desired sort of grape vine may now be procured without any misgiving as to the correctness of what is received. Among the numerous varieties existing in Victoria few or none can be deemed worthless ; each one has its peculiarity and its value for certain purposes, soils or situations. Some there are of which the principal value is blinding, either to communicate a particular flavor, color, or other property that may be deficient in others that on account of yielding a larger amount of produce are more profitable to cultivate. Others, for their earliness, must be chosen for the cooler districts, where better varieties would not ripen. While different qualities of soil require different varieties of grape, some sorts cannot succeed in a clayey or otherwise heavy soil, where others would flourish ; so

that experience is, in most cases, necessary to enable a planter to know which varieties are the best adapted to the circumstances of his particular case.

If we may offer a word of advice to intending vinegrowers, it would to aim at quality rather than quantity; for, as the home market is already overstocked, the future dependence must be on foreign markets, and in whatever of the world these may be found it is certain that quality, above all other considerations, is of prime necessity in creating and sustaining a demand. From the reports of our correspondents and other sources, including the useful little work of Mr. Couslandt on *Where, When, and how to Plant the Vine*, we have selected the following varieties, which are either known to succeed, or on account of excellence in quality are worthy of trial on our northern plains. Among black grapes, Hermitage, known also as Shiraz, is to be found in nearly every list, and generally among the foremost. It is a vigorous grower, requiring a large space for its development, therefore should not be very short pruned. It prefers, however, a rather moist climate, and does better on soils that are rather heavy than on those consisting largely of sand. Carbenet or Carbenet Sauvignon (there is some doubt about this name, which Mr. Couslandt gives as Carbenet or Sauvignon). In Europe there are three varieties, known respectively as Carbenet, Grande Carbenet, and Carbenet Sauvignon; and which of the three is the one in question, or whether all of them are here, does not matter, for it appears there is not much difference among them. This is one of the best of dark colored wine grapes, producing a fair yield of wine of excellent quality. Malbec prefers a warm climate, and though not so vigorous or prolific as the foregoing, produces the richest and finest flavored of red wines; blended with the former two, the best wine is produced that Mr. Couslandt has "tasted in Australia; while alone its wine is such as will find a market anywhere. Mataro is named several times, but though a good grower and heavy yielder, its wine is not equal to that of the others; it is, however, occasionally useful for mixing, on account of the deepness of its color. For white wine, Reisling is one of the most profitable, being hardy, yielding fairly, and producing a good marketable wine. White Hermitage (White Shiraz or Sherry Grape) produces a wine of very excellent quality; a good bearer, and thrives well on a variety of soils. Verdelho yields a very rich sweet wine, but it is a weak grower, requiring good cultivation, and then has been known to produce as much as 500 gallons per acre. Pedro Ximenes is a heavy bearer, and produces a good wine, rather lighter than the Verdelho. The common Muscat (Muscat of Alexandria) is a strong grower, and yields a large quantity of rich strong wine. It prefers a hot climate.^g

The distance apart at which vines should be planted is a subject of much importance. In the early days the planters of vines, being mostly natives of France, Switzerland and others of the vine growing districts of Europe, and following the example of their forefathers, planted their vines much more closely than they ought in such a climate as that of Australia; but the folly of close planting has been long recognised, and it is rarely that more than a fourth of the number are planted to the acre that the pioneers of the colony deemed necessary. Some indeed have gone to an extreme and allowed 10 feet between each pair of plants, but 2 feet less than that affords sufficient room for nearly all varieties and modes of pruning and training. We would recommend half a rod (8 feet 3 inches) apart as a convenient distance at which to plant. It would enable a grower to know, by simply counting how many acres or rods a certain number of vines occupied, and would assist in calculating the yield per acre. It is advantageous to plant the vines in squares as recommended on account of the lessening of expense in cultivating and cleaning the soil, for, as it can be worked in two directions, with properly constructed implements very little hand labor would be required. In laying out the ground it must not be forgotten that cart roads must be left at convenient distances, so that the labor of carrying the grapes to them from the pickers may not be too great. Where convenient the ground may be laid out in strips, with cross roads occasionally. A suitable width for the slips, and one to ensure regularity, would be 10 rods, equal to 25 yards, so that a quarter of an acre would form an exact square, of which four would comprise an acre, which might be separated

from the next by a cross road, so that the whole ground would lie in slips of an acre each.

Cuttings or plants is a question which continues to exercise the minds of intending planters. Our opinion is that cuttings are almost invariably the best in the long run, provided that circumstances are favorable, though if good two-year-old plants are to be obtained we should have no objection to planting them. It is with most planters a question of expense, and as only a year is gained by using plants instead of cuttings, it may be decided by setting the rent of land, price of cutting, expense of cultivation, and loss of the first year's crop against the price and planting of the plants. There is a point in favor of rearing cuttings in a nursery, which is that as they can be more easily attended to than cuttings in the vineyard, they will furnish better plants in a stated period than the latter; though there is still the check inseparable from shifting to tell against them; and the stronger they are the more they suffer. Complaints are frequently heard of the losses in cuttings when set in the vineyard, but the losses need not be very great if the work is properly performed; gardeners rarely losing more than a very small percentage when the cuttings are in proper condition. Cuttings are generally planted in vineyards with the dibble, though that is the worst of all methods, and generally results in a large proportion of failures, unless indeed the soil is in proper condition through recent cultivation, and the work is done by men who thoroughly understand it. The principal cause of failure is that the soil is not pressed firmly against every part of the cutting, including the bud. When gardeners set cuttings they take out a trench, push the cutting down to a proper depth, throw a portion of the soil against it and press it hard with the foot, so that no interstices are left for the air to get into and dry up the juice of the cutting. The safest of all methods of setting cuttings in a vineyard, however, is to use cuttings 18 inches in length, dig a hole 9 inches or 10 inches in depth and the same in width, place the end of the cutting on one side and bend it downwards till the lower part is horizontal and the top bud is a few inches above the surface, then throw in a little finely pulverised soil and stamp it firmly down upon the cutting. By this method there is greater certainty of the cutting striking root, and also of making a stronger plant than by any other method. Cuttings planted upright in the usual way in the vineyard may be from 12 inches to 15 inches in length, but when set in a nursery where they are to be lifted should be not more than 9 or 10 inches in the ground, otherwise the roots are so deeply situated that it is difficult to get them out. It is important that the cuttings should be in proper condition when planted. They should be of short jointed, perfectly ripened wood, not pruned off too early, made the same day, immediately laid in the ground, and closely covered up to the uppermost bud with sand or fine soil that must be pressed close upon them. It is not advisable to tie them in bundles, as the air penetrates and dries them too much. As soon as a sufficient number of cuttings are ready they may be planted at once, or left for a while if the ground is not ready; but if the soil in which they are buried becomes dry it should be watered. Planting should not, however, be delayed until the buds begin to swell. The cuttings should never be soaked in water, but may be dipped before being covered up with soil after being made if they have been allowed to become dry, and the same immediately before planting.

It may be regarded as an axiom that the larger the cutting the stronger the plant that proceeds from it. The principle is occasionally carried out by taking a cutting 24 inches to 30 inches long, bending it in the form of an arch, and planting the two ends in the ground to such a depth that the bend is on a level with the surface and has a bud on the highest point; this bud alone is allowed to grow, and will make a plant the first season of fully double the strength of a cutting half the length. Other methods of propagating grape vines are by layers and grafts. Layering is useful under certain circumstances. If a vine happens to fail, a shoot on its nearest neighbor, being allowed to attain all the strength possible, may be laid underground to the situation occupied by the first, where it will subsist upon the sap from the roots of its parent while it rapidly forms roots for itself. Grafting is the best method of changing a bad variety for a good one. It not infrequently happens that a rogue gets among a lot of cuttings, and may not be observed till

fruit appears. It may then be grafted with the desired variety. To perform the operation, the stock is cut off at the surface of the ground, and then cleft across the centre with a chisel and mallet, or a strong knife by preference, to a depth of 3 or 4 inches. The scion is made from a single joint, and is cut from an inch below the bud into a wedge shape, a little thinner on the inner side, and the length of the cleft, which being held open by the knife the scion is pressed down, and, the knife being withdrawn, it is firmly fixed, and is covered with closely pressed soil, leaving only the bud exposed. Regarding the best season for propagating vines, cuttings should be put in the ground not later than July or August; layering may be practised whenever the leaves have fallen; but grafting must be left until the buds of the stock have burst and the first leaves appear. Should the soil be very dry at the time, some litter may be thrown over the graft to prevent evaporation. Cuttings put in very dry soil should be watered as soon as half the soil has been placed in the hole, or they may be dipped in a puddle of cow dung and clay before being planted, the remainder of the soil being filled in afterwards. An argument in favor of cuttings, not previously mentioned, is that plants from cuttings root deeper than those that have been transplanted. All trees in a state of nature produce roots in two different positions; one lot, the tap root and its branches, descend almost perpendicularly for a certain distance, while the others take a horizontal direction; these are the principal feeding roots, the functions of the others being mainly to act as anchors to hold the tree in its place.

Vines from cuttings require very little manipulation during the first two or three years of their existence. The ground should be kept free from weeds during the growing season—from early spring till autumn—but weeds may be allowed to grow in winter time, for when buried in the soil by spade or plough they act as manure in enriching the soil. Certain crops may be even sown in autumn with that object, or for the purpose of being used as green fodder or garden vegetables, but before the seed is sown manure should be applied, otherwise the crop would impoverish the ground. Such a crop would pay for a dressing of manure, while the soil was being enriched and likewise ameliorated by the action of the roots. When the buds begin to burst the cuttings must be carefully watched and all of them removed except one to each cutting, which must be allowed to grow as best it can without the least interference, unless it appears to require support to save it from being broken off, when a stake may be driven into the ground and the shoot tied to it, but that is rarely required when the shoot starts from or below the surface of the ground. At pruning time, after the leaves have fallen, the shoots must be cut down to the lowest strong bud, generally the third from the base; and a single shoot only allowed to start, this also must be left to grow to its utmost extent without either stopping or pruning until the following winter, when, if still weak, it must be subjected to the same kind of treatment, but if of sufficient strength, then the pruning must be to suit the mode of training determined upon. If trellising is to be the plan, three shoots should be allowed to start, and they also must be permitted to do their best without interruption; not fruit, but strength of wood and increase of root growth being the desiderata in the case of young vines; for though strong young vines may bear a few bunches the third year, it is not till the fourth that anything worthy the name of a crop can be borne, and those will be of little value for wine, for until a vine has attained a certain stage of maturity, which never occurs before the fifth or sixth year, wine obtained from its fruit is not of first-rate quality, and no one who desires to obtain a reputation as a wine-maker should place it on the market as such. If trellising is to be the mode of training, then the three that were left must be trained so as to form an upright leader and two side branches; the latter should have every encouragement and be allowed to grow at will, but if it is found that the leading shoot is taking too much of the strength of the vine and robbing the others, it may be stopped. At the end of this year the trellis should be erected. At next pruning time the leader should be cut back so far as that two more side shoots may start at the required distance from the lower ones, which should be at least 18 inches; a leading shoot being allowed to grow up as before. The side shoots on the lowest branches will now be carrying a crop of bunches, and may be stopped according to their strength at one,

two or more eyes above the bunch, the weakest being allowed to grow the longest, while the leaders must still be allowed to do their best ; for it must be remembered that the upper branches of a vine are able to outgrow the lower one, and therefore the latter should have the more encouragement in their youth. The side shoots must be cut back at each pruning to the lowest good eye to form spurs, and the leaders so as to leave a sufficient distance between the spurs, which may be 10 to 15 inches, according to the strength and the size of leaf of the variety, for the foliage should never be crowded. In this way the pruning and training should be conducted until the allotted space is filled.

When the vines are to be trained as bushes a commencement may be made after they have attained sufficient strength, with four arms, or, if space admits, three arms may at first be started, and from these three more the next year, making six in all.

In the summer pruning of vines it is an almost universal fault to stop the shoots too short, for it is quite a mistake to suppose that the stopping improves the size or quality of the fruit ; it may cause the grapes to ripen a little sooner if so severe as to produce a stunted condition in the vine, but it will be at the expense of both weight and quality. The shoots should be annually well thinned as soon as they start, to such an extent as to prevent overcrowding, and should be allowed to grow as long as possible without becoming overcrowded, than which nothing is more injurious to fruit trees and to the vine in particular. Another fault, which is, however, not so common, is that of stripping off leaves in order to expose the fruit to the sun, for the practice has a directly opposite effect, and not only does the fruit injury, but the tree also, a check being given to both ; when the leaves are removed the fruit ceases to enlarge according to the number taken off, neither is the ripening facilitated, while the quality is greatly impaired. In a state of nature the fruit invariably ripens in the shade of leaves. It is the leaves that require the sunshine to elaborate the juices with which the food is fed. Vine leaves love the sun ; the fruit the shade. As vines when young cannot be grown too rapidly, if the soil is not highly fertile manure should be used ; but as heavy manuring is injurious to the quality of the wine, it must not be given in excess when the vines have attained maturity. Irrigation of vines is a part of their culture which requires to be used with great judgment, otherwise a large extent of injury may be caused. The soil should be thoroughly moistened in winter either by rains or irrigation, and again when they are in full growth, but after the grapes commence their second swelling water should by no means be given, otherwise, though the berries may be larger and the juice more abundant, the quality will certainly be inferior. In the case of table grapes this is not of so much consequence, though even they may be watered too late, as the wood might be prevented from ripening properly.—*Melbourne Leader.*

ACTS OF PARLIAMENT.

The Crown Lands Act of 1884.

Regulations of the 3rd March, 1885.

THE SCHEDULE.

Regulations under "The Crown Lands Act of 1884."

Office hours.

1. All Land Offices shall be open for the despatch of business on office days during the regular office hours. The office will not be open before 10 o'clock a.m.
2. The days on which each office will be open will be notified by the Land Agent from time to time under the direction of the Minister.

DIVISION OF RUNS.

3. A pastoral tenant who elects to take advantage of the provisions of the Act in respect of any run, and who holds another run or other runs conterminous to it, must also elect to take advantage of the provisions of the Act in respect of all the runs, and must, at the same time that he gives notice of election, inform the Minister of the names of all such conterminous runs.

Notices of election must be given at the same time in respect of all the runs. The pastoral tenant may, if he thinks fit, give one notice in respect of all the runs, Lessee may have survey made of division of run.

4. When a run has been divided, the line separating the leased from the resumed part may be marked on the ground, on the application of the lessee, and upon his paying the full cost of the survey.

Holder of right of depasturing may receive Certificate.

5. A person entitled to a right of depasturing under Part III. of the Act will be entitled to receive a Certificate in the Form B in the Schedule to these Regulations. A right of depasturing will not be transferable by itself, but may be transferred at the same time as the holding by virtue of which it is held.

Rents to be paid at Treasury.

6. Rents of holdings under Part III. of the Act, and of land held under a right of depasturing under that Part of the Act, must be paid at the Treasury on or before the 30th of September in each year.

PRIORITY BY LOT.

Proceedings when two or more applications are for the same portion.

7. Whenever under the Act it is necessary to determine the priority of any application by lot, the priority shall be determined as follows, that is to say:—The Commissioner having previously provided as many envelopes as there are applications, will write the word "approved," together with his initials, inside one of such envelopes, and after fastening them all up out of the view of any other person than himself, will put them into a box, where they shall be shaken and mixed, and each applicant shall draw one of such envelopes from the box in the presence of the others and of the Commissioner, and the applicant who draws the envelope containing the word "approved" shall be entitled to priority.

TRANSFER OF HOLDINGS.

8. A lessee desiring to transfer his holding must lodge at the Department of Public Lands in Brisbane a transfer in the form prescribed in the Schedule to these Regulations, and must at the same time lodge his instrument of lease.

If a lessee of a holding under Part III. of this Act also desires to transfer a right of depasturing attached to the holding, he must also lodge a transfer in Form D, together with the Certificate in Form B, if it has been issued.

Holdings of insolvents, or of absent or deceased persons, transferred by their representatives.

9. In the event of a transfer of a holding by the legal personal representatives of a deceased lessee, or the trustee of an insolvent lessee, or of a lessee whose affairs are being liquidated by arrangement, or by a person acting under a Power of Attorney from the lessee, the transfer must be accompanied by a Certificate from the Crown Solicitor that the person signing the transfer is authorised so to do.

AGRICULTURAL AND GRAZING FARMS.

Applicants to attend Land Court.

10. Applicants for Agricultural or Grazing Farms, or their duly authorised agents, will be required to appear at the Land Court when their applications are dealt with by the Commissioner.

Non-appearance at Land Court.

11. If an applicant fails to appear at the Land Court as prescribed by the preceding Regulation, his application will be rejected, and a penalty of one-tenth of the amount paid as the first year's rent will be exacted for such non-appearance. This amount will be deducted from the moneys paid as the first year's rent and survey fee, when refundment of the same is made to the applicant.

Withdrawal of applications.

12. At any time before the Commissioner has dealt with an application it may be withdrawn, and the amount paid therewith will be refunded after deducting therefrom a sum equal to one-tenth of the amount paid as the first year's rent by way of penalty.

13. If an applicant for two or more adjoining lots fails to secure any lot either by reason of another applicant obtaining priority over him on drawing lots, or otherwise, he may withdraw his application for the remaining lot or lots, and will be entitled to a refundment of the rent and survey fee paid in respect of them.

14. The Land Agent shall inform each applicant, on his lodging his application, of the day on which the Land Court will be held at which it will be dealt with, and if it is to be dealt with by lot, the applicant must also be informed of the hour on the court day when the drawing to determine priority will be proceeded with.

15. If an applicant refuses to draw when called upon, his application will be rejected, and he will be treated as having failed to appear. If the envelope containing the word "approved" has not been drawn by any of the other applicants (if more than one) the drawing shall be proceeded with afresh. If there is only one other applicant willing to draw, his application shall be treated the only one.

Frontage of selections in certain cases.

16. If an applicant applies for a selection comprising more than one surveyed lot, the whole area selected shall not have a greater breadth or frontage to a main road or to a main watercourse than two-thirds of the depth.

Frontage in case of adjoining selections.

17. If the holder of a selection applies for an adjoining lot or lots, the whole of the selections taken together shall not have a greater portion of frontage than would be allowed in the case of a single selection.

Commissioner may examine witnesses.

18. If the Commissioner thinks it necessary, he may require the applicant, or any other person, to be examined on oath before dealing with the application.

Rent of Agricultural and Grazing Farms.

19. On the 31st day of March next after the issue of a license to occupy, the holder of an Agricultural or Grazing Farm must pay such sum as together with the year's rent previously paid will make up the amount due to the 31st of December next ensuing.

Appointment of agent to be registered.

20. All appointments of managers or agents must be registered in the Land Office of the District within one month from the date of signature. Both copies of the appointment must be produced at the Land Office, and one copy will be retained by the Land Agent, the other will be noted and returned to the selector.

Applications for certificate of fulfilment of conditions to be notified in local papers prior to sitting of Land Court.

21. Any person intending to apply for a certificate of fulfilment of condition^s must give notice of his intention to the Commissioner, who shall notify it twice in each local paper (if there is any) in the District in which the selection for which the certificate is sought is situated. Such notification shall be made at least fifteen days prior to the date of the sitting of the Land Court. A list of intended applications shall also be conspicuously posted outside the Land Office.

Land in application adjudicated upon by Commissioner, or withdrawn, not available for re-selection until notice is given.

22. When an application to select has been rejected, or has been withdrawn, the land shall not be again open for selection until the expiration of a period of not less than one month after the notice next hereinafter prescribed, and the Commissioner shall publish a notice in the local papers, fixing a day on which the land will be open, not being less than one month from the date of the notice. Such notice must be inserted four times, at intervals of one week.

THE LAND BOARD.

PROCEEDINGS ON APPEALS, ETC.

Commissioners to inform Board of decision.

23. Every Commissioner shall forthwith, after pronouncing any decision, transmit a statement thereof together with a copy of the evidence to the Secretary to the Land Board.

Notice of Appeal.

24. Any person desiring to appeal from a decision of a Commissioner must, within fourteen days or such longer time as the Board may allow, give notice of appeal. Such notice shall be in the form in the Schedule of these Regulations, and shall specify concisely the grounds on which the appellant intends to rely.

The notice of appeal must be left at the Commissioner's Office, and a copy thereof must within the same period as fourteen days be sent to the Secretary to the Land Board, and served upon any other person who is interested in supporting the Commissioner's decision.

Notice by Board to persons required to support decisions of Commissioner.

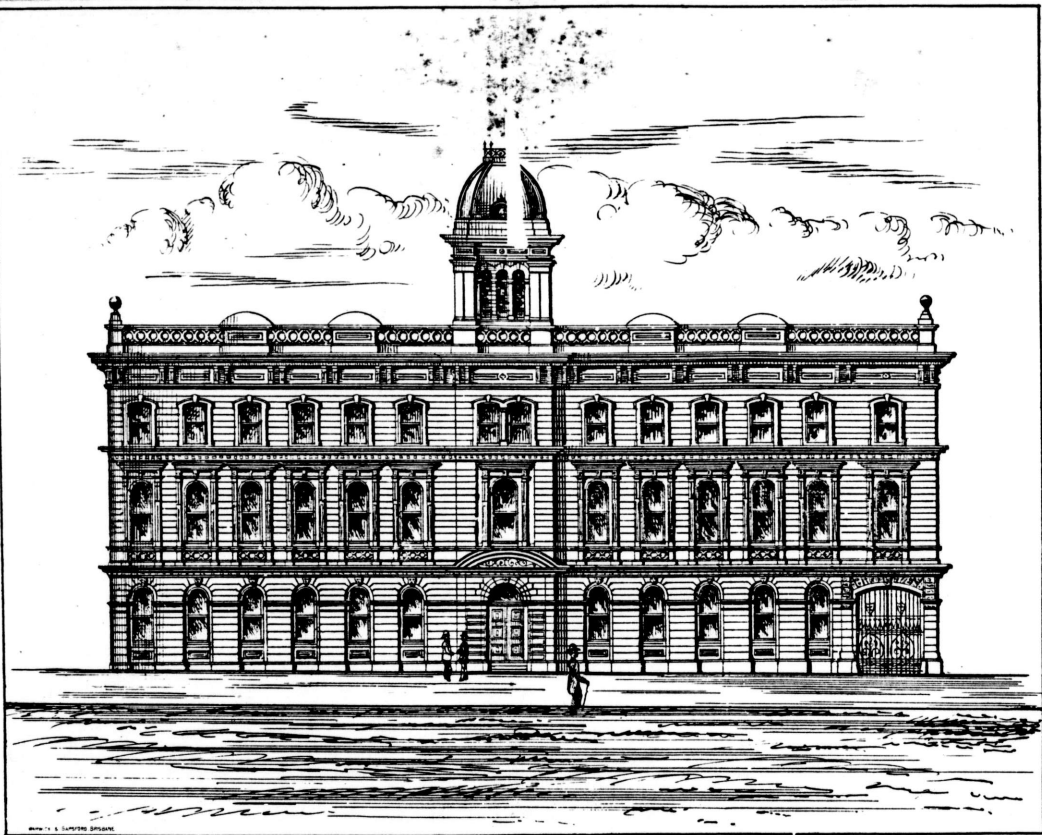
25. When the Board desire to hear any person in whose favour a decision has been pronounced before confirmation thereof, notice shall be given to him by the Secretary to the Board, specifying the day on which they will sit in open court to hear him if he desires to be heard, and also the points upon which they desire further evidence or argument.

Order and recommendations of Board to be under seal.

26. Every order of the Board, and every recommendation of the Board to the Governor in Council, shall be under the seal of the Board.

Land Board Court days to be notified.

27. The Board shall from time to time notify in the *Gazette* the days on which they will sit in open court.



D. D. BROWN & CO., WAREHOUSEMEN,
EAGLE STREET, BRISBANE, AND AT COCHRANE STREET, GLASGOW.

Day appointed for hearing appeals to be notified.

28. When a notice of a appeal has been received by the Board the Secretary to the Board shall notify to the Commissioner, the appellant, and any other person entitled to be heard, the day on which the appeal will be heard.

Order for attendance of witnesses.

29. Orders for the attendance of witnesses before the Board shall be sealed with the seal of the Board, and signed by their Secretary. A fee of one shilling shall be charged for each order, which may be for the attendance of one, two, or three persons as witnesses.

Disputes as to boundaries.

30. When a dispute arises as to the boundaries of any holdings under the Act either party to the dispute may apply to the Board to determine the same, and the Board shall thereupon appoint a day for hearing the matter, and shall by order to be served upon the parties require them to attend on the day so appointed.

Notice of withdrawal of Lands from right of depasturing and license to occupy to be forwarded to pastoral tenant or licensee.

31. Upon confirmation by the Board of an application to select an Agricultural or Grazing Farm comprising land held under a right of depasturing under Part III., or a license to occupy under Part V., of the Act, the Commissioner shall cause the Land Agent to inform the pastoral tenant or licensee that such land has been withdrawn from the right of depasturing, or license to occupy, as the case may be.

Fee for registration of under-lease, or assignment of lease by mortgage, or subdivision of a holding.

32. A fee of ten shillings shall be paid upon the registration of an under-lease, or an assignment of a Memorandum of Mortgage, and in respect of every portion into which a holding is subdivided.

Search fee.

33. The fees payable for inspection of the Register of Leases shall be as follows :—

A general search—Two shillings and sixpence.

For inspection of the Register as to a particular lease—One shilling.

A search book shall be kept, and every person searching must sign his name with the date of search and amount of fee charged.

Fees charged on deeds of grant.

34. Before the issue of any deed of grant in fee-simple the following fees shall be paid :—

					£	s.	d.
Not exceeding	50 acres	1	0	0
Not exceeding	100 acres	1	5	0
Not exceeding	300 acres	1	10	0
Not exceeding	1,000 acres	2	0	0
Not exceeding	1,280 acres	3	0	0

And in addition thereto the contribution to the insurance fund under the provisions of "*The Real Property Act of 1861.*"

Survey fees.

35. In the case of Agricultural and Grazing Farms the survey fee will be the actual cost of survey, and the amount chargeable as survey fees will be notified in the Proclamation declaring the lands open to selection.

Provided that in the case of lots proclaimed open to selection under the provisions of section forty-four of the Act, the survey fees will be fixed provisionally, and when the survey of the boundaries is completed the applicants will be required to pay, or will be entitled to receive, as the case may be, such amount as will make up the difference, if any, between the amount so fixed provisionally and the actual cost of survey of the land.

Purchasers of town and suburban lands will be required to pay survey fees according to the following scale :—

Acreage.	Rate.
	£ s. d.
Under one acre	1 1 0
One acre and under five	2 2 0
Five acres and not exceeding ten acres	3 3 0

GENERAL.

Selections in virtue of Volunteer Land Orders.

36. When application to select land by virtue of Volunteer Land Orders issued under the 98th section of "*The Crown Lands Alienation Act of 1868*" is made simultaneously with an application for the same land as an Agricultural or Grazing Farm, the application in virtue of such land orders shall be postponed to the other application.

Fee to be paid with application to close a road.

37. The sum of one pound must be forwarded with each application for the permanent or temporary closure of a road, for the purpose of defraying the expense of inquiry and advertising. If insufficient, a further sum may be demanded.

Previous Regulations applicable to existing Commons.

38. Existing town Commons shall be subject to the provisions of the Regulations proclaimed on the 1st March, 1877, under "*The Crown Lands Alienation Act of 1876*."

Forms.

39. The Forms in the Schedule to these Regulations shall be used for the purpose^s to which they are respectively applicable.

—:o:—

An Act to declare the Standard Weight of a Bushel of Maize, Wheat, Barley, and Oats.

80 VICTORIA, No. 18.

[22nd October, 1886.

Preamble.

Whereas there is great uncertainty and variation with regard to the weight of a bushel of maize wheat barley and oats respectively and whereas such uncertainty and variation tends greatly to encourage the commission of frauds in contracts bargains sales and dealings for such agricultural produce and whereas it is expedient to make the weight of a bushel of such produce in all contracts bargains sales and dealings uniform. Be it therefore enacted by the Queen's Most Excellent Majesty by and with the advice and consent of the Legislative Council and Legislative Assembly of Queensland in Parliament assembled and by the authority of the same as follows —

Maize wheat barley and oats to be sold by weight and not by measure.

1. All maize wheat barley and oats of every description shall be sold by the bushel of standard weight and not by measure and every person who shall sell any maize wheat barley or oats of any description by measure and not by weight shall on summary conviction before two justices of the peace be liable to a penalty not exceeding five pounds for every such sale.

Proviso.

Provided that nothing in this Act contained shall be deemed to refer to the sale of growing crops or loads of unthreshed grain nor to have the effect of repealing any portion of 27 Victoria number three "The Lien on Crops Act of 1863" or to interfere in any way with the provisions thereof.

Contracts to be made by bushel consisting of stated weight.

2. Any quantity of maize wheat barley or oats sold delivered or agreed to be sold or delivered shall be estimated by the number of pounds standard weight avoirdupois to the bushel set opposite to the names of several articles mentioned in the schedule to this Act annexed and any contract bargain sale or dealing for any such agricultural produce made by measure and not by weight shall be wholly null and void.

Acts not to apply to contracts already made.

3. Nothing herein contained shall be held to apply to any contract bargain sale or dealing for any such agricultural produce as aforesaid made and entered into before the coming into operation of this Act.

Recovery of Penalties.

4. Every penalty for any offence against this Act may be enforced and recovered in a summary way before any two justices of the peace and in case of non-payment thereof shall be levied by distress and sale of the offender's goods and chattels and on failure of distress shall be enforced in manner provided by the Act eleventh and twelfth Victoria chapter forty-three as adopted by the fourteenth Victoria number forty-three and by any Acts amending the same.

Repeal of so much of 16 Vic. No. 34 as inconsistent with this Act.

5. So much of the sixteenth Victoria number thirty-four as is inconsistent with this Act is hereby repealed.

Commencement of Act.

6. This Act shall commence and take effect on the first day of December one thousand eight hundred and sixty-six and shall be styled and may be cited as "The Standard weight for Agricultural Produce Act for 1866."

SCHEDULE.

Standard Weight of a bushel of maize wheat barley and oats.

Maize	56lbs. to the bushel.
Wheat	60lbs. "
Barley	40lbs. "
Oats	40lbs. "

— 10: —

Native Birds' Protection Act.

The following are the Close Seasons proclaimed under "The Native Birds' Protection Act" :—

Winter Breeders.

Emus—Close season, February the 1st to October 31st.

Autumn Breeders.

Ducks and Geese—Close season, February the 1st to June the 30th.

Autumn and Winter Breeders.

Black Swans—Close season, February the 1st to June the 30th.

Spring and Autumn Breeders.

Native Companions, Cranes, Bustards or Plain Turkeys, Ibis and Spoonbills, Herons and Bitterns, Curlews, Plovers and Dottrells, Pheasants, Rails, Quails, Pigeons and Doves, Lyre Birds and Scrub Turkeys (*Talegalla* and *Megapodisus*) -- Close season, August the 1st to October the 31st, and February the 1st to April the 30th.

Useful and Ornamental.—Spring and Autumn Breeders.

Kingfisher, Cuckoos, Laughing Jackass, Bower Birds (regent, satin, and others), Rifle Birds, Magpies, Owls, Night Jars, Finches, Larks, Magpie Larks, Woodpeckers, and Water Rails—Close season, August 1st to October 31st, and February 1st to April 30th.

:o:

MISCELLANEOUS INFORMATION.

Directions for Making a Will.

To avoid the evils and expense of intestacy (death without a Will), the making of a Will while the mind is clear and unfettered by bodily pain is strongly urged. The accomplishing this important duty will not hasten death one instant.

Where possible, the services of a solicitor are advisable; but if the under-mentioned instructions are followed carefully, particularly as regards the proper witnessing of the signatures, and the avoidance of alterations, or, when they are made, taking care to have them properly initialled, there should be little trouble.

A Will cannot be made in language too simple or concise; it must be written with ink, on paper or parchment, and, if contained on one sheet, must be signed at the end by the Testator, in the presence of two or more witnesses; and, if written on more than one sheet, the Testator and witnesses must sign each sheet.

The following form may suffice as a general guide:—

WILL.

This is the last Will and Testament of me, *John Brown, of Drayton, near Toowoomba, in the Colony of Queensland, Gentleman.* After the payment of all my just debts, funeral and other expenses, I give, devise, and bequeath unto (1)

And I hereby appoint (2)

Executor of this my

Will. In witness whereof I have hereunto set my hand this (3)

day

of in the year of our Lord One Thousand Eight Hundred and

Signed by the said *John Brown*,
the Testator, and by him
declared to be his last Will
and Testament, in the
presence of us, present at
the same time, who, in his
presence, at his request,
and all in the presence of
each other, have hereunto
subscribed our names as
witnesses.

(4)

Signed.....

- (1) Here give the names of persons to whom the property is to be left.
- (2) Here mention the name of Executor in full.
- (3) Fill in the date.
- (4) Name to be signed.

A CODICIL TO A WILL

Is to be made with the same regulations as the Will itself, and may be written thus :—

This is a Codicil to my last Will and Testament, bearing date the _____ day of _____, in the year of our Lord One Thousand Eight Hundred and _____, and I direct it may be taken as a part thereof. I give, devise, and bequeath, &c. In witness whereof I have hereunto set my hand this _____ day of _____, in the year of our Lord One Thousand Eight Hundred and _____

WHERE TESTATOR IS UNABLE TO WRITE.

Signed by the said A.B., the Testator (by making his mark thereto, he having declared to us that the above Will has been read over to him by Mr. C. D., of Toowoomba, solicitor, and that he had a perfect knowledge of its contents), published and declared, &c., &c.

Obliterations or alterations of any sort in a Will ought, if possible, to be avoided; when of necessity made, they must be signed by the Testator and Witnesses in the margin, or as near to the alteration as possible.

Marriage after making a Will renders the Will void. If a witness is interested in the Will, the claim to such interest becomes forfeited.

If a person wishes to dispose of all his property in one gift, the words "all my real and personal estate" may be used.

A witness need not know the contents of a Will; if desired, it may be so folded as to prevent any other than the signatures being read.

Personal property left without a will is devisable as under :—If the deceased should leave Children and no Widow, the whole property is to be divided equally among the Children. If he leave a Widow and Child or Children, the former is entitled to one-third, and the latter to the remaining two-thirds. If he leaves a Widow and no Child, the former is entitled to half, and the next of kin to the remainder, as follows :—A Father, the whole amount. If no Father or Mother, Brothers or Sisters, or their issue, equal portions. If none, Uncles, Aunts, Nephews, and Nieces, equal portions.

[The above is the law of England. For the law of Queensland since the 1st of July, 1878, see new Intestacy Act.]

—:O:—

Treatment of Snake Bites.

The following plain and simple directions for the successful treatment of Snakebites should be borne in mind by everyone. The great point is, of course, immediate excision and a copious flow of blood from the wound. Stimulants are valuable in all cases. If excision has been neglected, then much depends on giving large doses of stimulants, the best of which is the strongest Liquor Ammonia. The following directions must be carefully attended to :—

Immediately suck the wound well for ten or fifteen minutes, and tie a tape or string tightly round as near as possible to the wound, and between it and the heart. (N.B.—Sucking is perfectly sure, unless there be scratches or cuts on the lips or tongue.)

Take hold of the bitten part, and, with a sharp knife, cut out a piece of flesh not larger than a sixpence, or else cut open the bitten part freely, and squeeze out as much blood as possible; but, in either case, encourage the bleeding by bathing the wound with warm water.

After the wound has bled freely, apply a little Liquor Ammonia to the wound with cotton wool or soft rag, and apply a poultice of powdered ipecacuanha if procurable.

The medicine must now be quickly given, internally, in doses according to the bitten person's age, as follows :—

To a grown-up person, 35 drops s'rongest ammonia, in rather more than a wineglassful of water, or spirits and water.

From 12 to 15 years old, 20 to 25 drops, in 3½ tablepoonsful of water, spirits and water.

From 8 to 12 years old, 15 to 20 drops, in 3 tablepoonsful of water, or spirits and water.

From 4 to 8 years old, 10 to 15 drops, in 2½ tablepoonsful of water, or spirits and water.

Infants up to 4 years, 3 to 10 drops, in two tablepoonsful of water, or spirits and water.

The patient must, on no account, be allowed to sleep until out of danger. Walk him about gently in the fresh air, and keep up his spir ts with cheerful encouragement of success by those around him.

If the sick person's head has become deranged or heavy, the dose must be given every twelve minutes, until the head becomes well ; and, after that, small doses must be given every four hours until all the bad symptoms disappear.

If the bite be given by a whip-snake, or one that kills quickly, the doses must be larger, and they must be given more frequently, until the patient gets better.

But if the bite be given by a carpet, diamond, or some slow-killing snake, then about 20 drops must be given three times a day to a grown-up person, but this must be increased if the bad effects of the poison get worse.

If the bitten person be just on the point of death, this medicine should always be given, as it has frequently cured people even in this state.

When the patient has lock-jaw from the effects of the poison, or when his head is very bad, it should be held up, and the bottle placed close under his nose for him to smell.

When the medicine has been often used, the strength of the remainder becomes less ; therefore more drops should be taken. This must not be forgotten.

The bite of the Centipede, Tarantula, Scorpion, &c., may be cured in a few minutes by the external application of the Liquor Ammonia ; and, if necessary, it must also be given internally, as above directed.

All animals may be treated as above directed, but the dose must be proportioned to the size of the beast ; for instance, a full-grown bullock, cow, or horse will require a good tablepoonsful of Liquor Ammonia, mixed with a pint of oil at least.

Numbers of lives have been saved by the injection of the ammonia into the principal vein of the arm by means of a subcutaneous syringe, one of which should be in the possession of every station, homestead, and family in each district of the colony, as they can now be had at a reasonable price.

—:O:—

Victorian Humane Society.

Directions for treatment of

SNAKE BITE.

1st. Tie a ligature immediately above the bite, between it and the heart.

2nd. Cut the bitten part out round the fang wounds, thus (:), a quarter of an inch deep. Let this wound be sucked freely by persons who have no wounds, sores, or cracks in their mouth.

3rd. If ammonia is available, give it, mixed with water, every half-hour, as long as depression exists, in the following relative doses :—Two drops to an infant and fifteen drops to an adult, regulating the dose according to age in the above

proportions. If ammonia is not available, give any other spirit; half a teaspoonful to a child, and a teaspoonful to an adult, mixed with three parts of water.

SUNSTROKE.

Sunstroke is caused by over-heating the blood. It is not necessary to be exposed to the direct rays of the sun to have sunstroke. An attack may come on during the night.

To prevent sunstroke, the body should be loosely clothed, and the head and back of the neck protected with some white material. The diet should be simple, and too much animal food should not be eaten during the hot weather, and all alcoholic drinks should be avoided.

When sunstroke has occurred, lay the patient in the coolest place procurable, remove his clothing, and douche him all over, but especially over head and spine, with cold water. The bowels should be well moved with an enema if procurable.

NOTE.—This treatment must be continued until consciousness returns and fever abates.

CHOKING.

When the food becomes impacted in the throat so as to prevent breathing, it is almost always in the mouth of the windpipe—the first opening in the throat immediately behind the tongue. In these cases the mouth should be opened to the widest extent, and, in the case of children, kept open by inserting a piece of wood between the front teeth, sufficiently thick to prevent biting. The two forefingers of any person should then be introduced, one into each side of the mouth, and pushed over the tongue until they come into contact with the substance causing the obstruction. The points of the finger or fingers should then be got under it, and the substance extracted. It will assist the operation if the tongue is grasped by another person in the folds of a towel, and held out of the mouth as far as possible. There is nothing to prevent any intelligent person adopting this simple expedient, the mouth of the windpipe being much more easily reached than is generally supposed.

TO ARREST BLEEDING.

IN THE ARM.—Take a piece of wood, the size of a wine-bottle cork; wind a few pieces of rag round it, and apply to the centre of the inner side of the arm above the elbow joint, where the artery may be felt beating.

IN THE THIGH.—Prepare a pad as before directed, but about the size of a man's wrist, and apply to the middle of the front part of the thigh in a line with the crutch, where the artery may be felt beating.

In each case the pad must have a stout bandage or handkerchief passed two or three times over it and round the limb; a small stick, about 5 inches long and the thickness of a finger, should be placed under the bandage outside the limb, and opposite the pad; by means of this stick the bandage should be twisted till the artery can no longer be felt beating below the pad.

FAINTING FROM HEAT OR OTHER CAUSES.

When persons are found insensible, with a pale face and lips and a weak pulse, *they should be laid flat on the back, water should be dashed on the face, smelling salts or pepper applied to the nose, and, as soon as they can swallow, small quantities of wine or spirits and water should be given.*

APOPLEXY.

When persons are found insensible, with livid face and lips, the veins of the head and neck distended, or the eyes protruding, and great efforts are made to breathe, *they should be propped up in a sitting posture, the neck and shoulders should be stripped of clothes, and the head kept cool. Stimulants should be avoided.*

It must be borne in mind, however, that these, and all other suggestions with reference to the saving of life, are intended only for observance IN THE

ABSENCE OF A MEDICAL MAN, who, on his arrival, will be expected to act on his own responsibility.

Donations and Annual Subscriptions are earnestly solicited, and will be thankfully received by the Secretary, at the Office of the Society, 78, Collins-street West, Melbourne.

By order of the Court of Directors—

JOHN WILKS, President.

How to keep Typhoid Fever out of Houses.

From a summary of facts presented at a meeting of the National Health Society, 44, Berners-street, Oxford-street W., on June 13th, 1872 :—

FACTS.

Sewer Gas, while escaping into a house, will, under certain circumstances, produce Typhoid Fever, and will, in all cases, create an unwholesome atmosphere, causing feeble health, diarrhoea, dyspepsia, &c., in those who stay much indoors.

Typhoid Fever poison enters houses through openings into sewers or cesspools, or through foul drinking water.

The pipes through which Typhoid Fever can enter are the discharge and waste pipes of each sink, water-closet, and bath, or the overflow pipes of the water cisterns.

PRATICAL RULES.

1. All discharge pipes should be thoroughly trapped.
2. If overflow pipes of sinks, bath, &c., open into discharge pipes, they must enter *above* the trap.
3. The connection of the house-drain with the street sewer should always be trapped, and, if possible, disconnected from the sewer by means of an open trap.
4. Every water-closet pipe should be ventilated into the open air from below the trap of the closet, but the ventilator must not open near a window.
5. The waste-pipe of cistern should in any case, without any exception, be carried direct into the open air.
6. Rain-water pipes should not be connected with the sewers, but should end in the open air, over or near a gully trap; the same remark holds good of sink pipes, wherever practicable.
7. Thus, if possible, no pipe but the discharge pipe of the closet should be connected with the sewer. Even the soil pipe can be disconnected when it passes into the open air, in a back yard for instance, and provided there is a sufficient fall to clear a syphon on the sewer or cesspool side of the disconnection.

HINTS.

If you do not know a careful plumber, who can ascertain that the above arrangements exist in your home, ask the Health Officer of your district to recommend one to you.

Unless you are positive there is no possibility of the entrance of sewer gas into your house, you must keep open a sufficient number of windows, day and night, in all seasons, to secure ventilation.

Every householder, whether rich or poor, should give personal attention to this matter. Health is too important a thing to be entrusted to subordinates.

N.B.—A trap is, in effect, whatever be its form, a bend in the pipe that will hold water.

ADDITIONAL DIRECTIONS BY ONE OF THE BEST MEDICAL MEN IN ENGLAND.

The following directions, mostly drawn up by Dr. W. Budd, should in all cases be carried into effect :—

1. The room should be cleared of all needless woollen or other draperies which might possibly serve to harbor the poison.
2. A basin charged with Condyl's Fluid or solution of permanganate of potash, or some other convenient disinfectant, should be kept constantly on the bed for the patient to spit into.
3. A large vessel containing water impregnated with permanganate of potash, or with Condyl's Fluid, should always stand in the room for the reception of all bed and body linen immediately on its removal from the person of the patient. **MOST STRICTLY OBSERVED.**
4. Pocket-handkerchiefs should not be used, and small pieces of rag employed instead, for wiping the nose and mouth. Each piece, after being once used, should be immediately burnt.
5. As the hands of nurses of necessity become frequently soiled by the secretions, a good supply of towels and two basins—one containing water with Condyl's Fluid or permanganate of potash, and another carbolic soap and water—should be always at hand for the immediate removal of the taint.
6. All glasses, cups, or other vessels, brushes, towels, used by or about the patient, should be scrupulously cleaned and disinfected before being used by others.
7. The discharges from the bowels and kidneys should be received on their very issue from the body into vessels charged with disinfectants. **MOST STRICTLY OBSERVED.**

By these measures the greater part of the germs which are thrown off by internal surfaces may be robbed of their power to propagate the disease.

—:—

Prevention of Infectious Disease.

The New South Wales Board of Health has issued cards containing the following directions for preventing the spread of infectious diseases :—

GENERAL DIRECTIONS.

When small-pox, cholera, diphtheria, measles, typhoid or scarlet fever has broken out in a house, the first thought should be to prevent its spread.

1. Separate the sick, without delay, from the rest of the household by removal where possible, or by complete isolation at the top of the house, with a sheet well wetted with disinfectant hung outside the bedroom door.
2. The room selected should be light and airy, and should have a fireplace.
3. Remove at once all furniture that can be spared, and anything that may harbor dust, dirt, or infection.
4. Give strict orders that no communication be held with the sick room, except through the nurse or some authorised person who has had the disease.
5. Examine house-drains and water-closets, sinks, dust-bins, and any possible sources of nuisance; remedy defects, and disinfect freely. In times of epidemic the sewers should be disinfected.
6. Look to sources of water supply, house cisterns, water-butts, pumps, &c., for impurities and contamination by sewage. Water which is clear and pleasant to the taste may still be charged with sewer poison.
7. Children living in an infected house should not attend schools or visit other houses.
8. Persons recovering from scarlatina should on no account be allowed to mix

with their fellows until several baths have been taken, and the peeling is completed.

9. The bodies of persons who have died of fever are infectious, and should be carefully isolated. They should be buried with the least possible delay.

In the sick room nothing can replace fresh air, light and cleanliness. Scents are useless. Remove all superfluous furniture, carpet, curtains, hangings, &c., set everything in order, and clean up. If the room is not isolated, hang a sheet before the door outside, and keep well wetted three or four times daily with Condyl's Fluid or carbolic acid. Avoid stuff dresses. Keep within reach a basin with Condyl's Fluid to spit into; and where there is no fire to burn them, a large basin to receive the squares of rag used in place of handkerchiefs, also some disinfectants for the utensils.

Disinfectants are poisons. Bottles containing them must be put away, and not allowed to stand with ordinary medicine bottles. Di-infect and remove as soon as possible all discharges from the body of the sick. Keep at hand a tubor pan with disinfectant for receiving soiled linen. Pour disinfectant freely down sinks and water-closets. In scarlatina, oil the body when the skin is peeling, twice daily, and use warm baths with soap. When sickness is come to an end, disinfect the room and all that has been in contact with the invalid.

DISINFECTANTS.

Fresh Air.—The best and cheapest. To be got by open windows and a fire.

Hot Air.—230° to 300° Fah. Wearing apparel, bedding, &c., which cannot be washed, to be well opened and exposed to this heat for at least an hour.

Hot Water.—To be used freely with soap. Linen suspected of infection should be boiled when at wash.

Carbolic Acid.—Poison. A wineglassful well mixed with a pint and a-half of warm water for use in night-stools, sinks, w.c., or for wetting a sheet to hang in the doorway. A wineglassful to one and a-half pint of water for washing walls, furniture, &c. *Carbolic Acid Soap:* For the hands. *M'Dougall's Powder:* A combination of sulphate of magnesia and tar acid.

Chloride of Lime.—Must be kept dry. 1lb. to a gallon of water for utensils, sinks, w.c., drains, &c. 1oz. to a gallon of water for linen, which must not be left long in the solution before being wrung out in fresh water, as it is corrosive. 2oz. to a gallon for washing furniture, &c., but it is apt to leave dampness.

Chlorine Gas.—Poisonous and irritating to the lungs when in excess. For an unoccupied room. Close fireplace, windows, &c., as directed under sulphurous acid gas. Pour over a quarter of a pound of black oxide of magnesia in a dish, placed high, half-a-pint of muriatic acid (spirit of salt), and leave for six hours. It bleaches, and is apt to make white-limed walls sweat. Useful for cabs.

Condyl's Fluid.—A teaspoonful to a pint, or a wineglassful to a gallon of water, for utensils, sinks, floors, &c., for gargling, washing the hands, for baths, for adding to drinking water, and for linen, which should be well soaked and then wrung out in clean water; if allowed to stand for a very few minutes in solution of this strength it is discolored. To remove stain, steep, before drying, in water containing salts of sorrel, 1oz. to the gallon. When the pink color is lost the fluid is inert. The solution is useful for vaporising in an unoccupied room.

Green Copperas (Sulphate of Iron).—1lb. thoroughly dissolved in a gallon of water, for drains, &c. A teacupful of this solution should be poured into the utensil before each time of using, and half-a-pint down the w.c. after each visit.

Sulphurous Acid Gas.—Poison. For unoccupied rooms. When windows and fireplaces have been securely fastened with paper and paste, break from half-a-pound to a pound of brimstone into small pieces, mix with some live coals in a pipkin or on a saucepan lid, supported over a bucket of water by a pair of tongs, close up the door, and leave for five or six hours. Clothing should be spread out on ropes, &c. It bleaches, and is apt to burn into sulphuric acid, which renders clothing damp and rotten.

Other Disinfectants.—Charcoal, dry earth, quicklime, chloralum, perchloride of iron, chloride of zinc (Sir W. Burnett's fluid, a wineglassful to two and a-half

quarts of water for general use—Poison); chloride of soda, a teaspoonful to a pint for soaking linen; chloride of potash (Eau de Javelle).

HOW TO USE THEM.

For basin to spit into, Cond's fluid; to receive dirty rags, &c., Cond's fluid or chloride of lime, if they cannot be burned.

For gargling, washing, &c., and personal use, Cond's fluid; also, for vaporising to cleanse and freshen the air; not poisonous when diluted; carbolic toilet soap for the hands.

For impure drinking water boil or filter through charcoal, or add solution of Cond's fluid until it retains a faint pink color.

For utensil or bedpan, green copperas or chloride of lime, or carbolic acid, to be added on each occasion before using them.

For w.c., sinks, &c., chloride of lime, or carbolic acid, or green copperas, some to be poured down whenever used, and an extra gallon occasionally.

For cleansing foul air in occupied room, fresh air and Cond's fluid (vaporised).

For linen, saks well in chloride of lime, or Cond's fluid, or in chloride of soda, but do not leave long before transferring to clean, and, if possible, boiling water.

For woollen clothes, bedding, &c., hot air. Burn useless and inexpensive articles which can be spared.

For unoccupied rooms, sulphuric acid gas or chlorine gas, followed by thorough scrubbing with soap and water. White liming.

For cabs, chlorine gas or sulphurous acid gas.

For washing furniture, floors, &c., Cond's fluid or chloride of lime, or carbolic acid. Soap and water.

For a decomposing body, sprinkle with M'Dougall's powder, or pour Sir W. Burnett's fluid over before closing the coffin.

For offensive heaps of refuse which cannot be removed, cover two or three inches deep with charcoal, quicklime, or dry earth.

For offensive drains, ditches, &c., chloride of lime (1lb. disinfects 1000 gallons of running sewage), or chloride of lime, or perchloride of iron.

N.B.—Carbolic acid and sulphurous acid gas go well together, but should not be used with other disinfectants, such as Cond's, chlorine, and the chlorides.

In England, under the Sanitary Act, 1866, penalties are recoverable—If a person wilfully, and without proper precautions, expose himself or others in public when suffering from dangerous infectious disease. If a person enters a public conveyance while suffering from infectious disease, without first informing the owner or driver of the fact. If an owner or driver of a public conveyance does not at once provide for the disinfection of his conveyance, after it has to his knowledge conveyed an infected person. If a person, without previously disinfecting them, gives, lends, sells, exposes, or transmits (except for disinfection) any clothes, bedding, &c., which have been exposed to infection. If a person knowingly lets any house or room in which a person suffering from infectious disease has been, without having thoroughly disinfected it to the satisfaction of a qualified medical practitioner, as testified by a certificate signed by him.

—:—

Agreement between Landlord and Tenant.

Memorandum of an Agreement made and entered into this day of , 1886,
between on the one part, and of the other
part, as follows:—

That the said agrees to Let, and the said
to take all that messuage of tenement (with the garden and appurtenances thereto),
situate at [together with all the furniture, fixtures,

and other things mentioned and comprised in the schedule hereunto written*] for the space of _____, to be computed from the _____ day of _____, 1886, at the rent of _____, payable _____, the first payment to be made on the _____ day of _____ next ensuing the date hereof.

And it is further agreed by and between the said parties that each party shall be at liberty to determine the said tenancy on giving to the other _____ notice in writing.

And it is further agreed that the tenant or landlord (as the case may be) shall pay all [Municipal or Divisional Board] taxes and water rates.

And the said _____ agrees that in the determination of the tenancy he will deliver up the said dwelling-house (together with all the fixtures and furniture as aforesaid) in as good a condition as the same now are, reasonable wear and tear thereof excepted, and shall and will replace any of the crockery and china or other utensils that shall be broken or otherwise damaged.

In witness, &c.

*Here is to follow the Inventory or List of Articles referred to above.

—:O:—

To ascertain the Weight of Cattle.

Measure the girth close behind the shoulder, and the length from the fore part of the shoulder-blade along the back to the bone at the tale, which is in a vertical line with the buttock, both in feet. Multiply the square of the girth expressed in feet by five times the length, and divide the product by 21; the quotient is the weight nearly, of the four quarters, in imperial stones of 14lbs avoirdupois. For example, if the girth be 6 feet, and the length $5\frac{1}{2}$ feet, we shall have 6 by 6 equals 36, and by $5\frac{1}{2}$ by 5 equals $26\frac{1}{2}$; then 36 by $36\frac{1}{2}$ equals 945, and this, divided by 21, gives 45 stones exactly. It is to be observed, however, that in very fat cattle the four quarters will be about one-twentieth more, while in those in a very lean state they will be one-twentieth less than the weight obtained by the rule.

